

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

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look
what
we
found
in
our
pocket!



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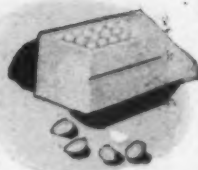
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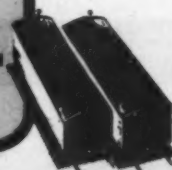
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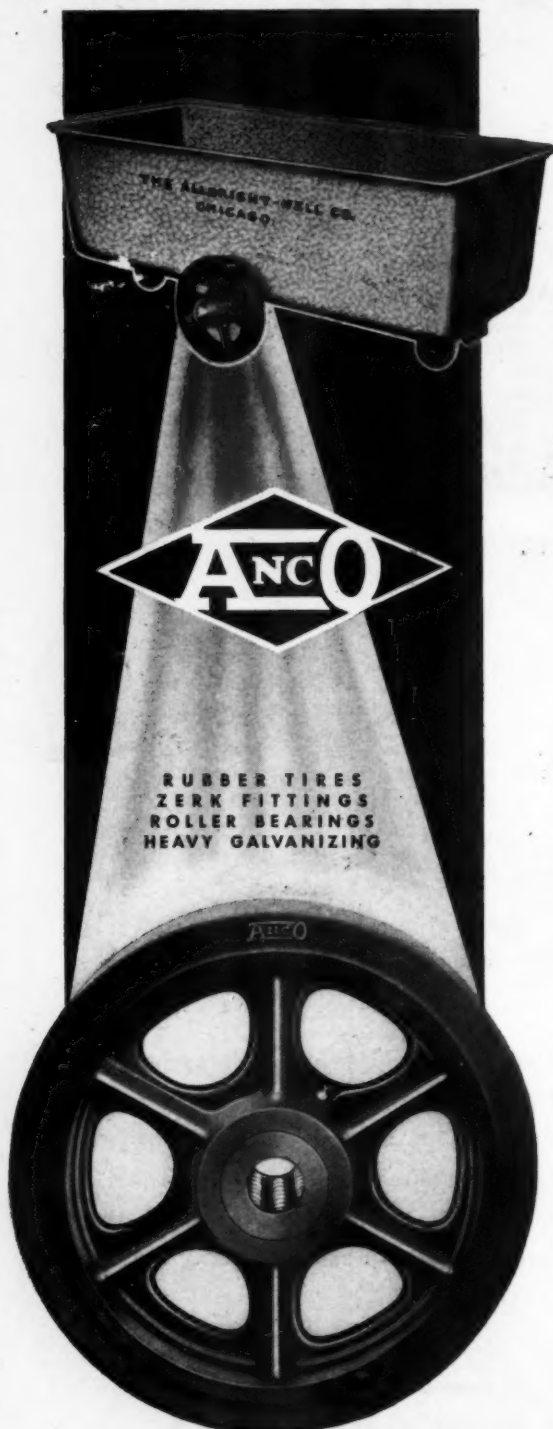
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THE NATIONAL PROVISIONER

Volume 116

MARCH 22, 1947

Number 12

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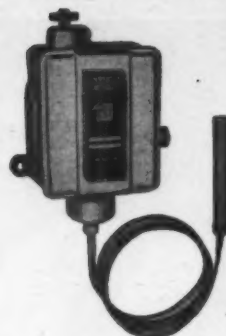
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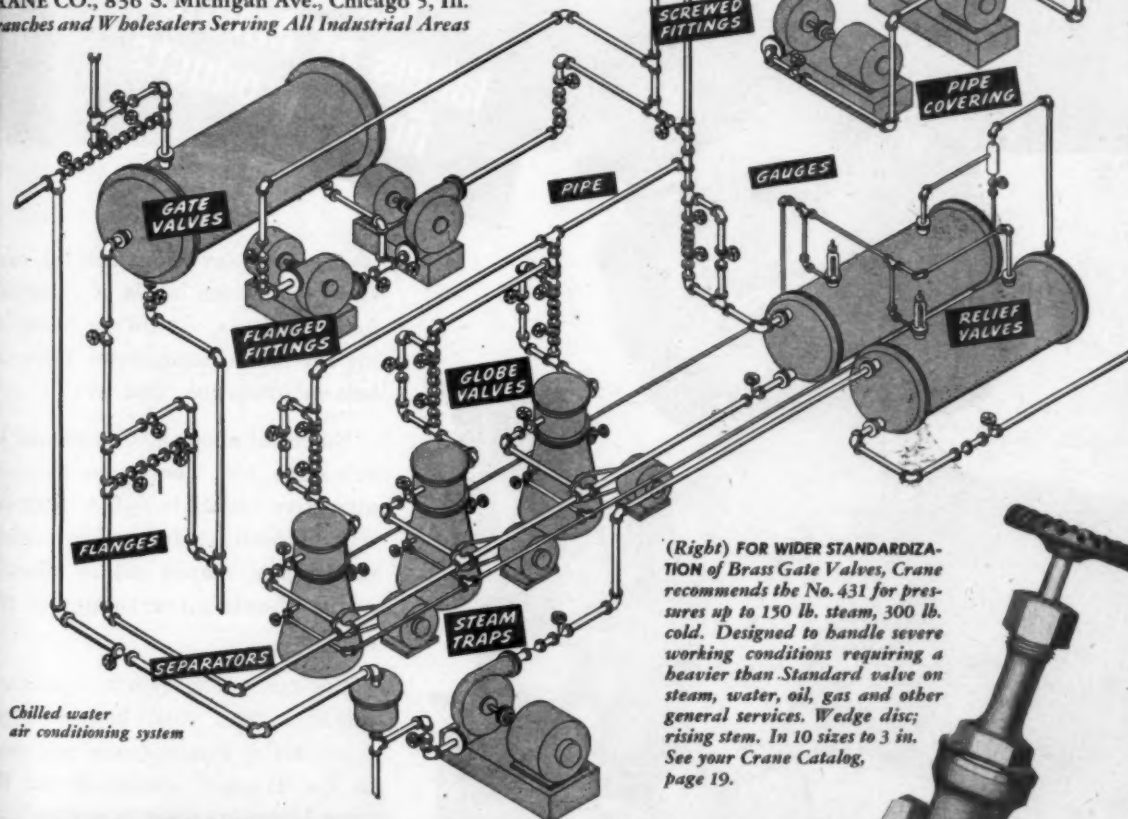
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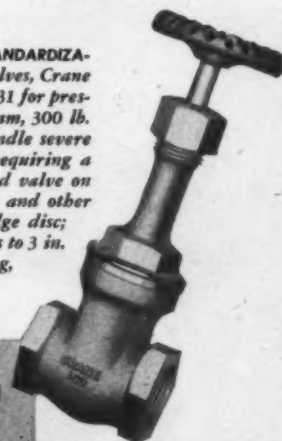
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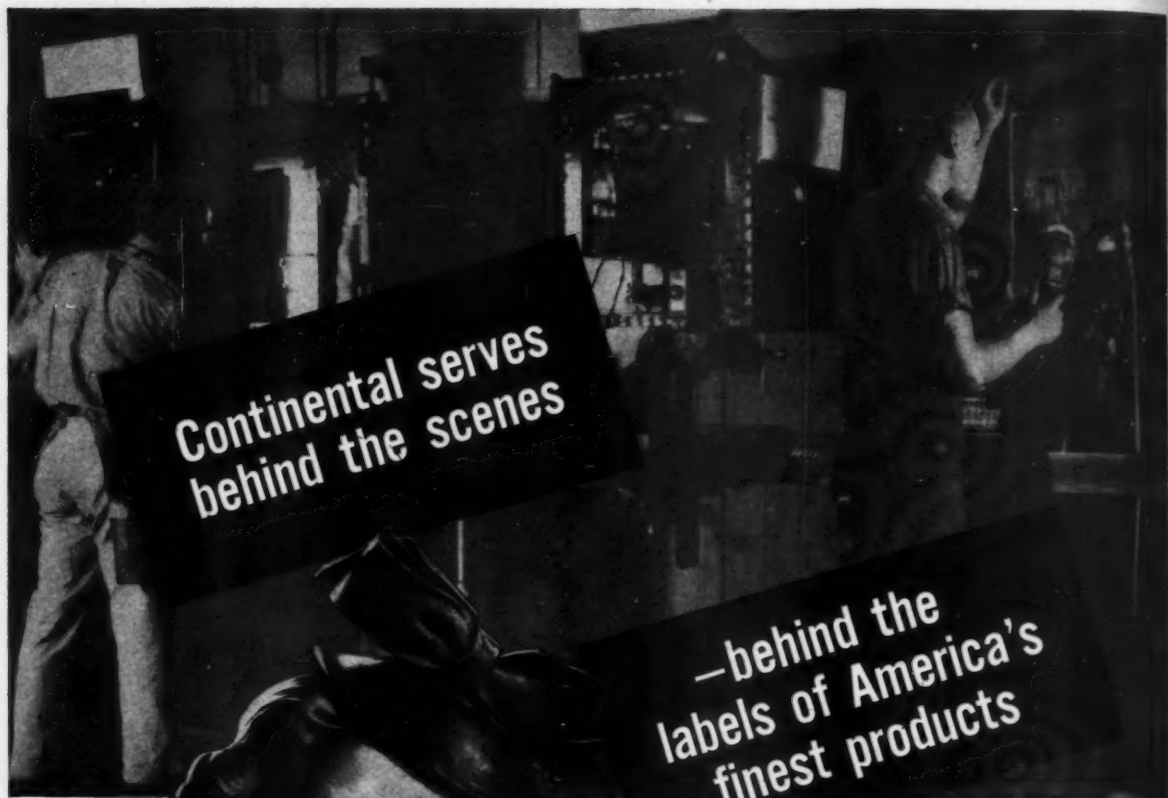


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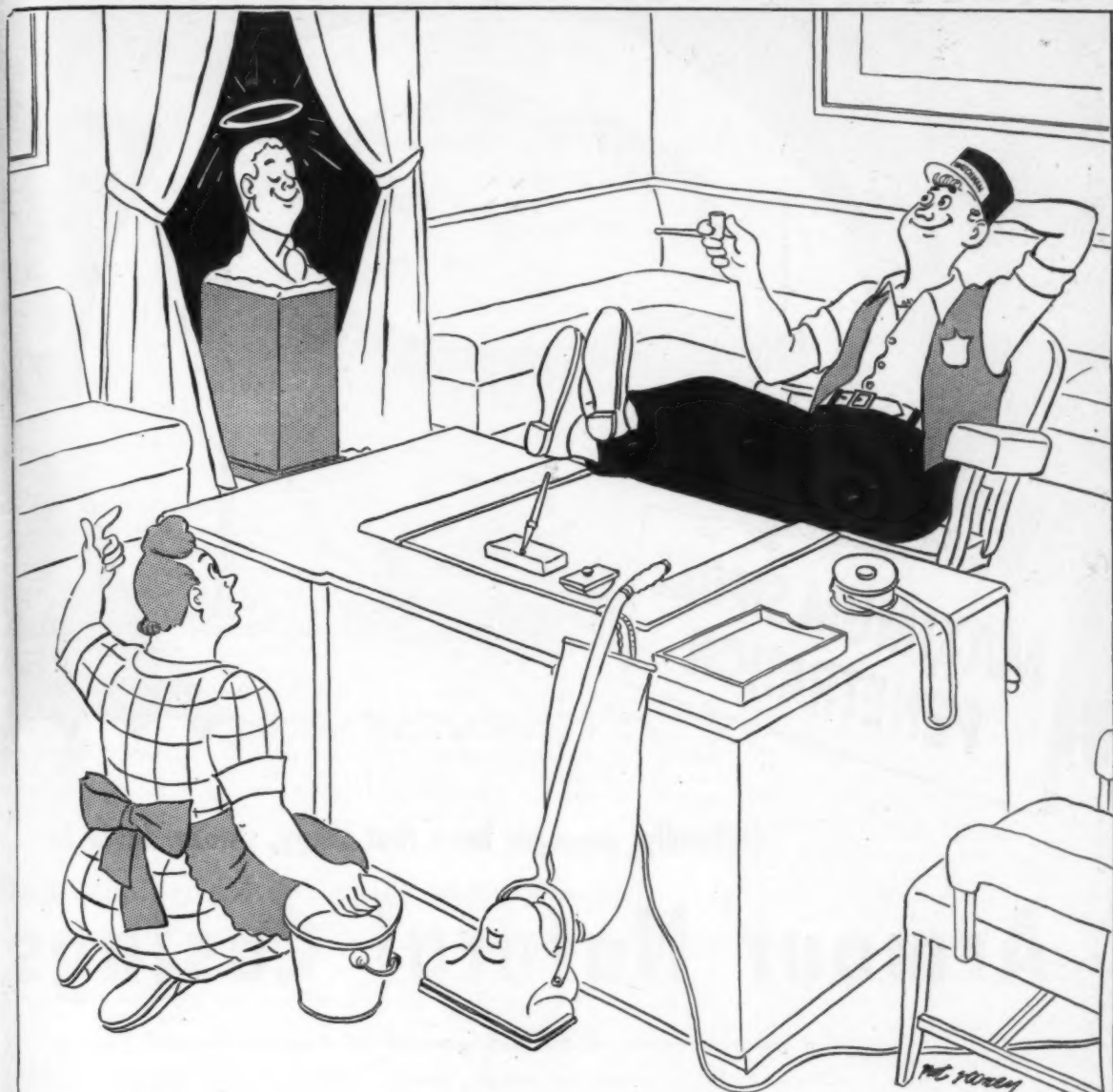
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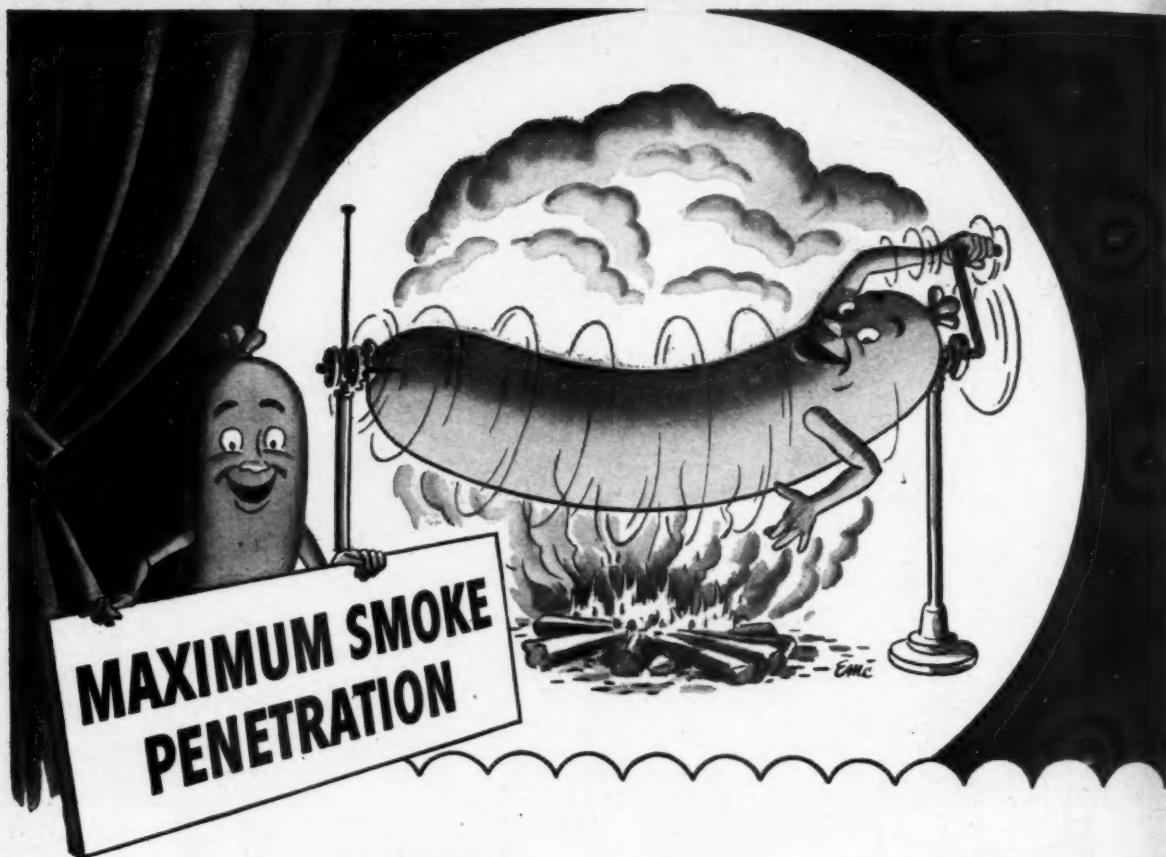
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ARMOUR
AND COMPANY

RENDERERS OPPOSED TO IMPORT CONCESSIONS BY U. S. ON FATS AND OILS

The National Renderers Association has filed a statement with members of the House ways and means committee, setting forth its position on excise taxes in general and reciprocal trade agreement negotiations. Dr. John L. Coulter, consulting economist of the Association, has also presented to the committee for reciprocity information a statement opposing any concession in the import duty or tax on inedible tallow as has been proposed by the State Department in connection with the 18-nation trade agreement discussions which will begin in April.

The statement to the ways and means committee, says, in part: "The members of this association are prepared to recognize that certain quantities of imported oils and fats may be essential to the domestic economy either because of certain properties not found in domestically produced fats and oils or because they are needed to supplement domestic production of the same but our producers are not prepared to agree that unlimited quantities of such materials should be allowed to enter this country free of all types of restrictions."

Armour Subsidy Case Heard By U. S. Court of Appeals

A decision in the case of Armour and Company vs. Reconstruction Finance Corporation challenging the withholding of subsidies, which was heard before the Emergency Court of Appeals last week, will be delayed for some time. The Court requested the counsel for the Reconstruction Finance Corporation to file a memorandum in support of one of its contentions, and the plaintiff will then have an opportunity to answer this memorandum.

Armour and Company argued that Congress had already provided the remedies to be followed in connection with violation of OPA regulations and for that reason other remedies are excluded. Armour also pointed out that Congress did not provide for subsidy withholding and that the section (7000.3-10A) which attempts to provide a new remedy for violations is discriminatory because it affects the selling prices of the company in relation to the selling prices of its competitors, and because it denies due process of law through determination of the rights of the company without hearing and without notice. Until decision is announced it is impossible to foresee to what extent it may apply to other cases.

AMI, NIMPA, Urge Removal of Export Controls on Hides

IMMEDIATE removal of export control on hides was advocated by the American Meat Institute and the National Independent Meat Packers Association at a conference this week in Washington, D. C., called by the U. S. Department of Commerce to examine the hide export situation. Representatives of the two associations charged that export controls have sent domestic

PROTESTS EFFECTIVE

The Department of Commerce announced late Friday that, effective April 1, all controls will be removed over the export of heavy hides over 55 lbs. and all dried cattle hides.

prices far below world price levels and that they constitute a form of government price-fixing as effective as any under OPA policies.

Industry spokesmen agreed that the biggest domestic bottleneck is in the movement of hides weighing 50 lbs. or more, which are not normally used by shoe manufacturers in this country. It is believed that any change which the Office of International Trade may make in export regulations will be in heavy hides, with a possible substantial increase in quotas, or even an end to heavyweight controls in April.

The position of OIT officials will be determined within a week or two and will be reflected in April hide export quotas. It was pointed out that there is no chance of a change in March allocations, which included 45,000 domestic hides and 25,000 imported hides that were certified for re-export.

Representing the American Meat Institute, Wesley Hardenbergh, president, contended that "the time has arrived for the government to get out of the business of controlling exports and regulating these by telling hide producers what and where and to what buyers they may sell their own property. During the war, such controls were necessary, but they are not justified in peacetime," he said.

"Hide values are credited in the meat packing industry to the cost of beef, thus helping to keep down the price of beef to American consumers and at the same time reflecting better values to the cattle producers of the country," Mr. Hardenbergh explained.

"At present, prices of American hides are far below the world hide market, and the large number of cattle being slaughtered this year will produce about

Fred Waring Show Found More Popular Than Ever on Recent Twelve-Day Tour

FRED WARING and his Pennsylvanians, who broadcast two programs a week for the American Meat Institute, have just completed a 12-day tour which included 17 concerts before more than 90,000 people and eight NBC radio shows. Acclaimed by many polls and surveys as one of the best daytime radio shows, the Waring group generates an air of informality and geniality which makes it popular to theater audiences as well as radio listeners in all parts of the country.



FRED WARING

Throughout the tour the Pennsylvanians played to packed houses and turned away customers at the box office. Concerts were played on two successive nights at the Civic Opera House in Chicago, to accommodate 7,000 people in a house with 3,500 seats.

Some 2,000,000 people every week day listen to the Waring show, which is

broadcast at 10 a.m., CST. In polls conducted by the *Akron Beacon* and the *Cleveland Plain Dealer*, the show was selected as the "best daytime radio program"; and in a similar poll among all Wisconsin listeners by the *Milwaukee Journal* and among all radio editors by the *Radio Daily*, the Waring program also was selected as the top daytime show in radio. In Davenport, Ia., the program had not been broadcast prior to January 1 of this year. After one month on the Davenport station, a radio poll contest of 9,000 listeners gave Fred Waring first place of all daytime programs by a two to one margin.

Between recent tours, Waring found time to accept two additional high honors in the field of music and education. He appeared as joint-conductor with Fabian Sevitsky and the Indianapolis Symphony Orchestra, and in Atlantic City Waring was selected to address the 12,000 members of the American Association of School Administrators at their annual meeting.

The tour included one-day stops at Sheboygan, Wis., Purdue university, Minneapolis and Rochester, Minn.; Des Moines and Davenport, Ia., St. Louis, Mo.; Memphis, Tenn., and Chicago.

one-third more hides than in the years (1939-41) before the war—22,000,000 compared with approximately 16,500,000. Continuance of controls can only benefit foreign producers of hides, at the expense of American hide producers and livestock growers, as well as American beef consumers," he concluded.

The National Independent Meat Packers Association summarized its reasons for advocating discontinuance of controls as follows: 1) The supply of hides is increasing enormously; 2) Heavy hides are already a drag on the market; 3) Domestic shoe manufacturers cannot use any more heavy hides than they are now using; 4) The heavy hides are needed abroad, and 5) There is rank discrimination against American producers of hides in favor of producers in Argentina and other foreign countries who are able to obtain prices more than 50 per cent higher than our domestic prices.

Wilbur La Roe, jr., general counsel of NIMPA, stressed the fact that since the main export demand is for heavy hides, giving American producers free access to the world's market on heavy hides would not injure U. S. tanners or shoe manufacturers but would relieve a critical situation caused by the backing up of heavy hides.

"We submit that there is no possible justification for continuing export controls on a commodity that is not only in abundant supply but which is admittedly a drag on the market. . . . It was made very clear at the hearing that the shoe manufacturers are interested in the light hides and in the materials which substitute for them, such as goat skins. It is well known throughout the industry that heavy hides cannot be used as a substitute for these materials," Mr. La Roe declared.

Truman Asks Extension

He added that this testimony is not intended to mean that NIMPA members favor a continuation of export controls on hides of the lighter grades. "It is our conviction that all export controls on hides should be ended forthwith," he said. "The Congress has made it abundantly clear that it wants no further price control on live animals or the products thereof, including hides. Whatever may be the purpose behind the present export controls, their effect is to hold the domestic price down to a level of approximately 21½¢, whereas the foreign market is at least 50 per cent higher. Producers of hides in Argentina and other foreign countries have free access to this favorable foreign market which our government is denying to our own producers. This discrimination against American producers cannot, in our opinion, be justified. The production of cattle hides has increased from 13,947,000 in 1930-39 to an estimated 21,750,000 in 1947. The obvious conclusion is that all export controls on hides should be terminated."

President Truman, in a message to Congress released the day following the OIT conference, asked that government

WILSON TELLS STOCKHOLDERS BRITISH BUYING OF BEEF HELPS KEEP PRICES HIGH

British buying of beef, which is absorbing a large part of the available world supply, is one factor in holding livestock prices to present high levels, Thomas E. Wilson, chairman of the board of Wilson & Co., told stockholders at the annual meeting held in Chicago this week. Though the purchases to date have not been "substantial," in the present close market they have prevented a gradual price decline which should be occurring, the veteran packinghouse executive stated.



T. E. WILSON

Mr. Wilson pointed out that England ordinarily buys beef almost exclusively from Argentina, Brazil, Central Europe, Canada, New Zealand and Australia—countries which since the end of the war have had very little meat for export, because of greater home consumption and depleted herds.

"These conditions are causing England to enter the beef market in the United States and she is paying three times what she paid for Argentine beef. This definitely puts us in the world beef market," Mr. Wilson stated.

Terming the American position in the price situation a dangerous one, he remarked: "We have lost our influence in the market. What we don't buy no longer has any effect on market prices. What we don't buy simply is bought for English needs."

Mr. Wilson mentioned the English buying in connection with a discussion on the possibility of increasing dividends on the company's common stock. The present dividend rate is 20¢ a quarter. Last year the company paid 60¢, while earning \$3.43 a share. In explanation he pointed out that in times of \$30 hogs and \$28 cattle it requires considerably more money for business. The pressure of the English buying is of such weight today as to make market and price conditions extremely uncertain and to make it impossible at present to increase dividends, he said.

controls over exports be extended for a year beyond their present expiration date of June 30, 1947, as a curb on inflation at home and as a tool to help those countries "whose existence must be preserved." Requesting speedy action on the measure, he said that an uncontrolled outflow of foodstuffs and goods would heighten domestic shortages and increase the "already substantial burden of living costs borne by the American people." He also expressed the opinion that delay by Congress in extending export controls would "prove unsettling to business and would handicap the planning and exact execution of our food and other export programs."

The President further pointed out that export control is an important instrument for meeting international obligations, including the channeling of goods to countries "whose existence must be preserved" and which have been granted loans for the purchase of American supplies.

Hides, meats and meat products and lard are among the nearly 500 items, mostly food, which remain under export curbs, compared with a wartime total of more than 3,000. Mr. Truman promised the fastest possible removal of controls but predicted that the need for them will "remain acute for some time."

That President Truman's request may encounter opposition in Congress was indicated later this week on the floor of the Senate. Senator Aiken of Vermont urged that wartime export controls and allocations on grains, fats, oils, etc., be extended at once. His remarks regarding export controls were

of a general nature and were interpreted to mean controls of all products now under control. On the other hand, Senator Taft of Ohio said that while some controls—such as those on sugar, synthetic rubber, tin, antimony and perhaps others—might have to be continued for a while, he expressed emphatic disagreement as to the necessity for continuing others.

EASTERN PACKERS OFFICERS

New officers of the Eastern Meat Packers Association elected at the group's meeting in New York on March 21 are: President, D. J. Harrison, C. A. Durr Packing Co.; vice president, A. F. Goetze, Albert F. Goetze, Inc.; treasurer, Allan D. Chatterton, Figge & Hutwelker Co.; secretary, C. B. Heilmann, sr. New directors of the Association are: Herbert Rumsy, jr., Tobin Packing Co.; Edwin E. Schwitzke, Trunz, Inc.; A. P. Carpenter, C. A. Durr Packing Co., and Franklin L. Weiland, Weiland Packing Co.

FROZEN FOOD EXHIBITS

All types of frozen foods will be displayed at the first postwar Chicago National Food Show to be held in the International Amphitheater, April 26 to May 4, it has been announced by the Quick Frozen Food Association of Chicago. Charles E. Wurm of Wurm Brothers, president, said that exhibits will show future trends.

Truck Rental Arrangement May Offer One Opportunity for Lowering and Regularizing Meat Distribution Expenses

Checking Rise in Transport Costs

PERHAPS the greatest waste in American business today is that incurred through the unscientific operation of commercially operated motor equipment. The elimination of such waste is a problem which meat packers may well study. Such study is timely since fleet owners know that replacement of obsolete trucks is indicated as soon as truck manufacturers' production makes new units available. In considering the problem it should be remembered that fleet ownership is not necessarily the answer!

What promises to be one of the most outstanding management "discoveries" of the war is the theory of truck leasing as compared with truck ownership, particularly in an industry where fleet operation for distribution purposes is secondary to the main business of the firm, in this case that of processing and selling meat and meat products. The war gave impetus to truck leasing because it saved so many business men the headaches accompanying equipment shortages, ODT regulations, tire and gas rationing.

Truck leasing works like this: The truck leasing company undertakes to furnish for the exclusive use of an individual or company, one or more trucks designed for the specific job in question. The equipment is painted and lettered according to the specifications of the lessee, which means that the fleet of leased units is just as individual as if it were company-owned.

Lessor Pays Expenses

The lessor, or owner, of the equipment assumes all expense of the operation. These include repairs, washing, lubrication, replacement of tires, garaging, gasoline, oil, accessories, and public liability and property damage insurance, the latter protecting the interests of both the owner and the user.

The lessee then uses the equipment in exactly the same manner as he would use it were it his own and, of course, furnishes his own driver. However, the experience of the lessor in truck opera-

PHILADELPHIA FIRM LEASES MOTOR TRUCKS

Lincoln Beef Co., Inc., Philadelphia, is another company which uses trucks leased from Yellow Rental, Inc. Truck leasing makes it possible to determine distribution costs more accurately and relieves the packer of responsibility for managing truck maintenance.



tions is made available to the lessee for the development of greater efficiency and economy. It is the belief of experienced truck-leasing firms that the handling of an automotive fleet is strictly a managerial function, as the amount of money involved is entirely too great to turn over to routine mechanics and garage supervisors.

That is where truck-leasing firms come in, for these firms operate hundreds of pieces, applying the peak of preventative maintenance and cost accounting knowledge to the operation. This is in contrast with the meat processor operating a dozen or so trucks who probably cannot maintain these vehicles as inexpensively and effectively as they can be maintained when grouped in sufficient numbers to justify the overhead of truck-wise skilled engineering and accounting staffs.

The release of investment funds is an important advantage gained for the firm who truck-leases, such funds being better used in the purchase of additional

equipment and materials by the manufacturer—an important factor in these days.

It has been pointed out by lessors that "dollars invested in motor truck equipment by owners whose principal business is not the ownership or operation of motor trucks are very often 'dead dollars'". In short, the cost of truck equipment is diverted from the main channel of the business.

Dependable costs are a feature of truck-leased fleets. It is frequently impossible for managers of many businesses to know accurately their delivery costs with self-owned trucks, since so many true costs are lost in the general accounting system. Truck leases provide, in contrast, specific rates under contract for a comparatively long period. These costs are leveled off or averaged, usually over the economic life of the equipment involved. This means that delivery or truck expense can be budgeted, and fitted into an operating or sales program, with a "pay as you go" advantage. In short, truck leasing translates a variable and sometimes highly volatile cost into a fixed business expense.

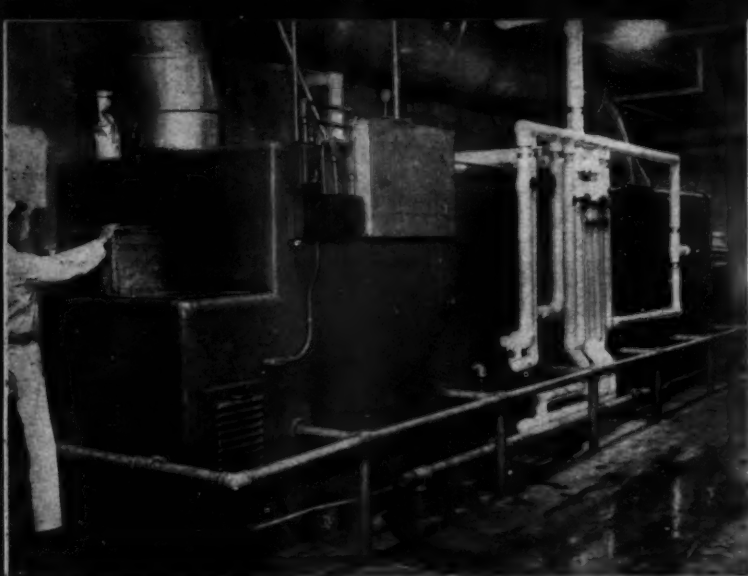
Then there is the freedom from worries, the saving of executives' time, and expert maintenance provided the equipment. In the latter bracket, there

(Continued on page 25.)

TWO FIRMS LEASING TRUCKS

The Fox Packing Co., Baltimore wholesaler of beef, lamb and veal, leases distribution equipment from the Truck Rental Co. of Baltimore, while Twin Bros., meat distributors of Philadelphia, employs insulated delivery units furnished by Yellow Rental, Inc.





MECHANIZED CLEANING

Containers Scrubbed More Rapidly and With Less Labor

IMPORTANT economies in the cleaning of metal and wood containers used for shipping bulk meat have been effected at Trunz, Inc., Brooklyn, New York, with the installation of a mechanical washing machine.

The firm, established in the Greenpoint section of Brooklyn, operates a chain of retail stores in the metropolitan New York area and most of its meat is sold through these stores. Some meat and a popular line of canned meats and poultry is sold to outside dealers.

Hundreds of wooden and metal containers are used daily and the number employed is increasing constantly. Until about six months ago, the containers were cleaned by hand, aided only by a simple hand-made machine. Hand cleaning was far from satisfactory, involving excessive amounts of labor, cleaning materials and large volumes of water. Working conditions in the cleaning room left much to be desired, since employees were forced to work in water.

Speedier Cleaning Needed

Increasing retail sales volume clearly indicated the need for speedier, more uniform cleaning methods. After investigation, a conveyor type washing, rinsing and flushing machine manufactured by Howard Engineering & Manufacturing Co., Cincinnati, Ohio, was installed.

According to the head of the Trunz firm, Charles Trunz, machine cleaning has proved its value.

"It handles a greater volume of boxes in less time than previous hand methods and does a more thorough job," says Trunz. "Our firm has had no serious difficulty with the unit and we have saved money." The machine complies with the regulations of the Meat Inspection Division, Bureau of Animal Industry, both as to cleanliness of the boxes and sanitary provisions which are in-

corporated in the machine.

The machine was designed especially for the Trunz installation and incorporates the latest cleaning methods. Approach and drain sections, which separate spray sections from one another and from the exterior of the machine, are of ample length, preventing solutions from splashing outside of the machine and the mixing of solutions within the machine.

The ventilation hood of the machine



PEEP INTO THE WASHER

A workman lifts a slide in the side of the cleaning unit to look at one of the containers on the conveyor.

NEW AND OLD METHODS

At left is the new container cleaning and sterilizing unit at the plant of Trunz, Inc., in Brooklyn. A workman is placing a wooden box on the conveyor belt which will carry it through the machine during the washing and rinsing process. Above is the old method showing an employee scrubbing a metal lug by hand.

is designed to prevent the escape of vapor into the cleaning room, maintaining the most desirable working conditions. The pumps and motors which furnish the high pressures used in cleaning are mounted inside the machine both for ease in cleaning the unit and to add to its appearance.

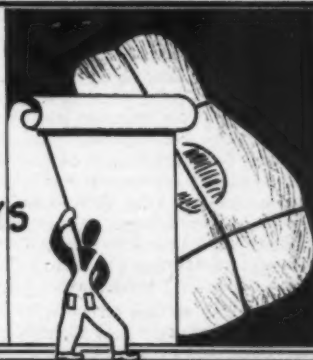
The machine is 26 ft. long, 5½ ft. wide and a little less than 6 ft. high. A conveyor belt runs through the unit from end to end and it is on this belt that the boxes are washed. The capacity of the machine is more than 200 boxes per hour. Three different sizes of boxes are cleaned. Boxes are placed on the conveyor and travel through the machine. They emerge completely washed, rinsed and sterilized without further attention. The flow of the various cleaning solutions can be adjusted when necessary to suit different conditions, assuring the most thorough job of cleaning possible.

On entering the first solution section, the boxes are sprayed from top, bottom and both sides with hot cleaning solution. Adjustment of a throttling cock in the spray lines prevents the lifting or shifting of light boxes on the conveyor belt. After passage through the spray they go through a drain section. The boxes are then rinsed with hot water in another complete spraying section. Another drain section is followed by a cold water flushing section which completes the cleaning and brings

(Continued on page 17.)

How Should I Advertise

NEWSPAPERS
RADIO
BILLBOARDS
DEALER TRADE JOURNALS
POINT-OF-SALE DISPLAYS
TRUCKS



THE first article of this series in THE NATIONAL PROVISIONER (see page 18, March 15) described how this publication conducted a survey among a representative group of meat packing companies to determine their experiences with different advertising media and the way in which they rated various kinds of sales promotional activity.

In making the survey it was decided to classify the companies interviewed according to sales volume and type of distribution. The very largest companies were excluded from the survey because their problems were considered atypical; other large firms with national distribution were arbitrarily grouped with packers whose regional sales cover more than three states.

More than 80 per cent of those meat industry firms with national or regional distribution which were contacted in the survey possessed wide experience with major types of advertising media employed in various combinations. They were able to assay the value of different media (from experience) and to indicate their proper place in their own programs. The other 20 per cent either had little experience with advertising or were unable to evaluate their own programs because of the abnormal conditions which have prevailed in recent years.

From One to \$100 Million

Sales of the national-regional firms participating in the survey ranged from \$1,000,000 to around \$125,000,000 per year. Reports from the firms with larger sales volume will be discussed first.

The tested and proved advertising programs now being used range from expensive campaigns making full-time use of several major media to relatively modest efforts depending for their effectiveness on dealer displays backed by intermittent newspaper ads. Yearly promotional expenditures run from as low as \$2,000 to as much as \$300,000, with some of the firms operating on yearly budgets representing fixed percentages of anywhere from 1/4 of 1 per cent to 1/2 of 1 per cent of annual sales.

ARTICLE 2 OF A SERIES

Other companies in this class control expenses by establishing a set maximum outlay, while still others conduct their advertising on an expediency basis with no budget limitations beyond those consistent with sound fiscal practice.

Approximately 40 per cent of the national-regional firms now advertising report they have found the personal appeal and wide coverage of radio ideally suited to their sales problem. Several devote more than 25 per cent of the total budget to this flexible medium. Nearly 65 per cent regularly buy newspaper space to boost sales, while 20 per cent depend on billboards. Without a single exception, these packers use point-of-sale display materials, with appropriations running as high as 65 per cent of the total advertising outlay. Car cards, sign posts, trade and consumer magazines, truck advertising, cooking schools and demonstrations all occupy positions of varying importance.

Sell a Full Line

The advertising activity and experiences of meat plants representative of several sales volume groups are reported below. Each of these companies distributes carcass meats and/or brand name processed products either on a national geographic pattern or in more than three states.

In the over \$50,000,000 annual volume group, for example, a large mid-eastern packer has found radio so successful in moving product that the firm devotes better than 55 per cent of an annual \$300,000 advertising budget to sponsorship of 15-minute homemaker and entertainment programs which are broadcast three times weekly over local stations throughout the distribution area, comprising the territory east of Indiana and taking in part of the West Coast. Tests conducted by officials have proved conclusively that this vehicle moves products which had previously been slow to sell.

While firmly convinced of the worth of radio as a sales booster for the company's products, the advertising manager handling the campaign believes that

it requires the most careful and accurate selection of all the major advertising media for successful sales results. Radio networks, he declares, are not set up to follow closely the pattern of meat product distribution channels, and the packer or sausage manufacturer must shop in the local station market in order to avoid footing the bill for a large number of misdirected radio sales messages.

Newspapers Support Radio

This company, which does an average yearly \$80,000,000 business, places ads in newspapers covering its trading areas which are closely tied in with the theme of current radio messages. These ads are aimed primarily at the retailer rather than the consumer. This medium takes about 10 per cent of the company's advertising funds and is considered an effective supplement to radio. The experience of sales and advertising personnel in the firm has led them to believe in the selling power of point-of-purchase displays and so from 20 to 25 per cent of the annual ad appropriation is spent for counter cards, window stickers and other materials to boost the sales punch of the broader coverage promotion.

Another midwestern packinghouse in this large volume group, which distributes similar products in practically the same area as the mid-eastern firm, has found, on the other hand, that sufficient consumer demand can be created for its products without full time recourse to radio and newspapers and with considerably less expense. The company, with a yearly sales figure consistently above \$100,000,000, concentrates the greater part of a relatively modest advertising budget on the development, effective placing and maintenance of colorful dealer displays in as many retail outlets as possible. The firm has found that this type of effort, supported by occasional newspaper ads and radio spot announcements, is all the promotion needed for its products.

In the broad \$25,000,000 to \$50,000,000 sales group, Cudahy Bros. Co., thoroughly covering the Milwaukee and northern Wisconsin market and distrib-

uting to large chain stores, supermarkets and other consumer outlets, principally in large and small cities of the East and Southeast, has found it pays to employ a relatively inexpensive, well-integrated campaign relying most heavily for effectiveness on point-of-purchase card displays and window and counter layouts. In particularly desirable locations, such as at busy corners and street intersections, the firm has found it profitable to finance and install for the retailer a complete window decorative layout, featuring the firm's meats and the "Peacock" trademark.

The company backs up this promotion with small space newspaper ads placed on a seasonal basis and by buying space

in ad papers and circulars put out by the large chains and by various community interests. In most cases the cost of this advertising is shared with a particular dealer or chain which desires to promote one or another of the company's products. The advertising manager states that, in his opinion, this circular advertising is much less expensive and far more effective in reaching the consumer market than ads placed in large dailies. He has also found it well worthwhile to use charitable publications and community event programs in order to promote the firm name and good will.

At one time this company invested heavily in billboards, placing more than

70 large color signs at strategic spots in the distribution area. Insofar as direct discernible returns were concerned, officials found that the medium was not worth the cost. However, by having the boards photographed, having postal cards made of the photographs and mailing them to distributors, they promoted good will among retailers who were thus forcibly impressed with the fact that Cudahy Bros. Company was backing up its products with large scale promotion. This conversion of an outdoor medium to a direct mailing piece is recommended by Cudahy's ad manager for the consideration of those industry firms who regularly use billboard advertising.

The Wm. Schludenberg-T. J. Kurdle Co., Baltimore, Md., another company in this group, relies heavily on newspapers to promote its line of "Esskay" quality meats. The company has found this medium so effective that it recently expanded its program to include newspapers in 20 cities of the trading area. Newspaper ads are all 300 to 600 line black and white and tie in closely with dealer displays put out by the firm. A feature radio program, "It's Fun to Cook," is now in its fourth year of company sponsorship and is heard every weekday over local stations in the principal marketing areas. Sales officials believe this use of radio has been of substantial aid in boosting the Esskay line to the public.

Uses Various Media

Oscar Mayer & Co., also in this group and annually moving over \$25,000,000 worth of quality sausage and processed products to the consuming public of the Midwest and elsewhere, also has found the point-of-sale a perfect spot for beaming sales messages at Mrs. American Housewife. The company goes to great expense in putting out colorful promotional material which will be both useful and used by the retailer, and will effectively carry the story of "yellow band" wieners and other specialties. The firm ties in all major media advertising with these direct efforts. In addition, all trucks feature the "yellow band" motif in colorful, eye catching display.

Oscar Mayer advertising executives have also found it effective to sponsor a half-hour feature program of classical music which is broadcast early each weekday morning from a Chicago station and to insert full-page color spreads in the Sunday rotogravure sections of metropolitan papers in the principal trading areas. Smaller space, black and white ads are placed regularly in the weekday editions of all types of newspapers and in retail and wholesale trade journals. Institutional advertising also has been found successful by the firm, particularly for promoting good will and community pride in plant cities.

Still another company in this group, however, located farther south and distributing in large and small cities and rural areas all over the country, has found point-of-sale display and promo-

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Complete information on Ryerson Steel—detailed listing of more than 10,000 kinds, shapes and sizes—ready for your steel buying convenience in the new Ryerson Stock List and Data Book. Also included are pages of time-saving informative data on Average Physical Properties, AISI and SAE Standard Steel Compositions and a wealth of other facts and figures. The book is catalogued to simplify the work of purchasing men, metallurgists, engineers—everyone who specifies, buys or works with steel.

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stocks. With the Ryerson Stock List to guide you, one call, one order, one shipment, will often cover a varied group of steel needs.

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RYERSON STEEL

tion worthy of less than 5 per cent of its total yearly advertising expenditure and of negligible importance in regard to its particular sales problems. Instead, this firm builds its promotional program around a nucleus of outdoor billboard and guide post advertising plus spot announcement on local radio stations. More than 50 per cent of a \$50,000 advertising outlay is given over to billboards and 25 per cent is devoted to radio. Occasionally, or when specific sales drives are on, the company buys time on feature radio programs which is sold to several sponsors on a participating basis.

Company officials claim that these two major media effectively supplement one another and combine to put the company name and products before the consuming public and keep them there. Quarter and half page advertisements in metropolitan newspapers and ad papers plus small announcements in trade journals are also used, but intermittently and not as a part of a planned campaign. Another fraction of the budget is spent for street car and bus advertising, also placed on a seasonal basis.

Mechanical Cleaning

(Continued from page 14.)

the metal boxes down to a temperature which permits handling.

Solutions from the first two spray sections (wash and rinse) are returned to solution tanks while the final flushing water is drained directly to the sewer. Solutions that are returned to the tanks flow across drain sheets and through wire mesh baskets which trap foreign matter.

These baskets are easily removed for cleaning, while the drain sheets may be flushed with water from pipes mounted across each end of the machine, a sanitary precaution recommended by the BAI. The installation is designed to make cleaning and sanitary maintenance extremely simple. Lubrication and preventative maintenance is provided for in the same manner.

The Trunz company owns another Howard machine, a conveyor type washing, rinsing and hot-air blow-off unit which is used for cleaning meat cans. While this line has been temporarily suspended, as soon as cans are available, the line and machine will resume operation.

FOOD-DRUG INSPECTOR EXAM

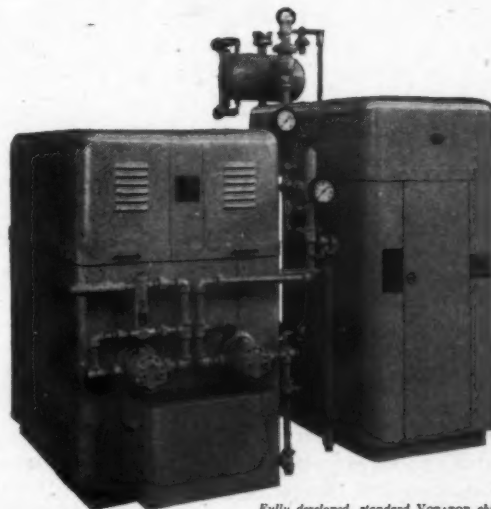
An examination for filling Food and Drug Inspector positions in field stations in leading cities at salaries ranging from \$2,644 to \$4,149 a year has been announced by the Civil Service Commission. Applications must be filed not later than April 8 with the headquarters office of the district in which the applicant resides. Information and application forms may be obtained from most first and second class post offices, Civil Service regional offices or the U. S. Civil Service Commission, Washington.

1946 Metal Can Shipments Totaled 2,759,519 Tons

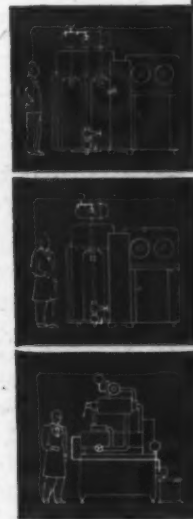
Metal can shipments to all types of food packers totaled 2,759,519 tons in 1946, according to figures recently released by the Can Manufacturers Institute. This volume, said to be second largest in can making history, was approximately 3 per cent less than the volume in the peak year of 1941. It was higher than in 1945 and 33 per cent above 1944 output totals. The heaviest shipments occurred during the third quarter of the year and the peak month was August when 343,000 tons were shipped to the canner customers of the company.

Kroger Co. Sues AFL Local for \$50,000 Strike Damages

The Kroger Co., Cincinnati, O., this week filed a \$50,000 damage suit in the Pittsburgh, Pa., federal district court against the AFL General Teamsters Union, local 249, for alleged losses resulting from a recent strike at the firm's Pittsburgh warehouse. A spokesman for the grocery chain stated that if the strike continues the company will be forced to close its stores in the Ohio, West Virginia and western Pennsylvania districts. The complaint said that the company had suffered losses because of the spoilage of groceries, meats and produce in the warehouse.



Fully developed, standard VOTATOR chilling and plasticizing units are available in a widely useful range of sizes, with rated capacities of 3000, 5000, and 10,000 lbs. per hour



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CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingo, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

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On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.

* With Pre-Treatment.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



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Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



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Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.

ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



DAMP-TEX

THE WET SURFACE ENAMEL

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PROCESSING *Methods*

FORMING MEAT BALLS

Forming meat balls still involves hand or improvised techniques. However, processing methods used in similar operations could well be adapted to a process of forming meat balls mechanically.

In one plant a sausage stuffer fitted with an extremely narrow horn is used in forming meat balls. A continuous stream of meat travels on a conveyor to a cutting section which consists of a shafted series of knives moving up and down. The cut sections then travel under a series of slowly revolving rollers which shape the moving meat balls. This method could be used in any plant with sufficient volume to justify purchasing the necessary equipment. A conveyor for this purpose must be easy to clean and a type that will not retard the rolling of the meat balls.

A second possibility is a modification of the stuffer type of adaptor, such as the Rockford filler which has been used successfully in preparing emergency aviation food on unit weights as low as 2 oz. The product was composed of a coconut base with beef suet, chopped bacon and raisins—a rather incohesive mixture. This adaptor can be used to form 1 oz. meat balls, a size used in recent experiments with meat balls and spaghetti. Although the feed valve on the stuffer limits the weight unit to which it can be adjusted, it probably would be possible to bring this weight down to ½ oz. To speed the operation, it is necessary to use a belt to carry the balls to the cooking vessel.

Another patty forming machine uses a modification of the adaptor principle. It has a mechanical piston which opens and shuts the feed chamber and a spinning disc to carry away the formed patties. Hamburger patty machines also have been developed to compress patties on the cut away principle similar to the manner in which sanitary cans are filled. The patties from the forming pockets are fed by a rotating sprocket arm onto a belt which carries them away.

One way to form meat balls in a semi-automatic manner would be to cut the mechanically formed patties into sections. However, this raises one question requiring further study—do unrolled meat balls keep their shape in subsequent processing? Judging from the reaction of pure ground beef fried in a skillet, there would seem to be no reason why commercially pan fried balls should not retain their shape in retorting without the necessity of rolling.

Currently experiments are being conducted by the Food and Container Research Institute on the deep fat frying

of meat balls used in canned spaghetti and meat balls. The balls are hand formed into units of 25 grams, slightly under an ounce, and fried in deep fat at a temperature of 350 degs. F. for 2 to 3 minutes. There is about a 25 per cent shrink in the meat balls as the cooked product weighs about 18 grams, slightly over half an ounce. These meat balls are very firm, holding their shape when cut with a fork. It is believed that deep fat fried meat balls would react similarly even though they were not rolled prior to frying, for when dipped into hot deep fat they promptly acquire a crust which helps retain their shape.

There also are available simple, inexpensive hand molding machines which can handle hamburger patties in sizes as low as 2 oz. This is a simple machine, the forming plates of which could be modified to compress a ball rather than a patty. The desired weight of meat is scooped by varied capacity spoons onto the bottom plate of the molding machine. With this equipment the operator feeds the mold with one hand and

brings down the molding plate with the other hand. It is a simple operation which could be performed with dexterity by women operators.

The crux of the question of the practicability of forming meat balls without rolling is: How well will they retain their shape during retorting? In part this will be conditioned by the dryness of the spaghetti. If spaghetti is properly cooked and washed free of all starch, there will be less chance of the meat ball being matted within a center of spaghetti and losing its shape because of the retention of moisture. The texture and the percentage of the sauce will also affect the stability of the meat balls, since it represents about half the weight of the canned product. If the sauce has a proper percentage of flour, it will stay at the various stuffing levels, while if it is too liquid it will flow to the bottom of the can and act upon the balls located in the lower layer and cause the spaghetti to mat. (Filling the cans is necessarily a hand operation to get the proper distribution of spaghetti, meat balls and sauce.)

FORMULAS FOR MAKING BOCKWURST

While manufacture of bockwurst is no longer confined to the bock beer season, it is then especially popular.

Bockwurst is a German style sausage which has always been popular in the spring when bock beer is plentiful. However, it is now used as a party specialty, even for afternoon or evening bridge parties, for Dutch lunch or for the meat portion of almost any meal. Bockwurst may be served with sauerkraut, baked apples, in tomato sauce, with fried apples or cooked in a casserole with potatoes. It is highly perishable and is best handled during cooler months.

Bockwurst may be prepared by many different formulas. One that makes a very good sausage is as follows:

50 lbs. fresh veal
50 lbs. regular fresh pork trimmings

Veal is chopped fine with ice but not water. Grind pork trimmings through fine plate. Add ice after pork is put in chopper.

Then add necessary amount of salt to season and following seasoning:

8 oz. sugar
½ oz. powdered sage
7 oz. white pepper
¼ oz. thyme
¼ oz. cardamom
3 lbs. onions, preferably green
3 bunches of chopped parsley

To above meat and seasoning mixture add 3 lbs. of dry milk. Ready prepared seasonings or specially prepared seasonings as manufactured by reputable firms may be used, in part, in this and following formula.

Seasoning is added in mixer but machine should not be allowed to revolve more than twice after parsley is added if parsley is to be distinguishable.

The product is stuffed in wide sheep casings, the size of regular wieners. It is highly perishable and should not be kept on hand. Bockwurst should be held just above freezing point so that it will not turn gray.

Another formula which makes a highly perishable product is as follows:

25 lbs. boneless veal
65 lbs. reasonably lean pork trimmings

Trimmings should run about 65 per cent lean and 35 per cent fat. They should be frozen at least 20 days at a temperature which is not higher than 5 degs. Fahr. Enough salt is added to season and also following ingredients:

6 oz. ground white pepper
4 oz. granulated sugar
1½ oz. ground mace
1 oz. ground cloves
1 teaspoon lemon extract
8 oz. chives
1 doz. raw eggs
1 gal. cold milk

Grind veal and pork through ¼-in. plate, then put in silent cutter for about one minute and add pork trimmings. Chop all together for about two minutes additional. Pork trimmings must not be chopped so fine they will render to grease. Consistency of product should be about the same as high quality frankfurters.

Add eggs and cold milk in the silent cutter as well as the seasoning. Bockwurst is then stuffed in sheep casings.

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Up and down the MEAT TRAIL

Personalities and Events of the Week

- The Southern California Meat Co., Los Angeles, Calif., is discontinuing slaughtering for 60 days for remodeling, repair and painting of present facilities. During the shutdown period a new dry rendering system and other equipment will be installed. Other operations, such as the sausage department, cutting department and coolers, will continue, according to Charles M. King, president.
- The Office of Temporary Controls has approved the application of Oscar Mayer & Co., Madison, Wis., for construction of a \$13,083 ice storage building there.
- R. C. Rogers, district sales manager at Charleston, W. Va., for Geo. A. Hormel & Co., has been elected president of the Charleston Association of Manufacturers' Representatives. Robert A. Baker, also of Hormel, was named treasurer of the group.
- Harry C. Rollick, 52, member of the firm of Jacob Rollick & Son, Philadelphia, died in that city recently. He was associated in the business with his father, Jacob.
- T. Soto Aizpurua, assistant manager of Frigorifico Venezuela, S.A., Maracaibo, Venezuela, visited the New York office of THE NATIONAL PROVISIONER last week. He is spending some time in the United States to study American refrigeration equipment.
- The Ideal Packing Co., Cincinnati, O., recently filed suit in U. S. District Court there asking a \$115,000 judgment against the Amalgamated Meat Cut-

ters union, local 123, for alleged failure to file notice of strike and instigating a walkout among company employees. The suit alleges that because of this action by the union the company is unable to conduct its business and is expending more than \$1,000 a week to maintain its plant facilities in reasonable working order.

• M. M. Moore, veteran of 43 years service with Swift & Company, recently retired as manager of the plant at Houston, Tex. He is succeeded as manager there by George B. Estes. Moore, in a speech to employees on the occasion of his retirement, forecast that Houston will become a cattle killing and finishing center equal with Fort Worth and Kansas City.

• Robert and Arthur Oliver recently began a custom slaughtering business near Le Roy, Ill. At present they are handling all types of livestock and plan eventually to expand into the wholesale trade.

• Charles W. Sucher, who resigned as vice president of the Chas. Sucher Packing Co., Dayton, O., recently, has organized the firm of C. W. Sucher, Inc., to deal in wholesale distribution of meat and meat products in the Dayton area. Bruno Maier, former salesman for the Sucher Packing Co., is associated with him in the new enterprise, which has secured exclusive distribution rights for meats processed by Gus Juengling & Son, Cincinnati, and for fancy sausage manufactured by the Edlmann Provision Co., also of that city.

• Four Chicago bandits this week staged a daring daylight robbery to obtain \$16,901 in cash and \$485,000 in

checks from three employees of Oscar Mayer & Co., who were on their way to the First National Bank in Chicago with the firm's weekend receipts. Oscar Mayer, sr., 80-year-old founder of the firm, told police that the amount of checks was unusually large because of the week-end accumulation.

• Peter J. Thoma, 43, president and general manager of Jersey City Stockyards, Inc., died recently at his home in Lyndhurst, N. J., after a long illness.

• A 165-acre tract of land in Houston, Tex., has been acquired by the Houston Fat Stock Show and Livestock Exposition, it was revealed recently by Julian Weslow, vice president of the show. Tentative plans for developing the area call for an initial expenditure

25 Complete AMP's New Meat Marketing Course

Twenty-five students—most of them meat industry employees in junior executive, clerical or staff positions—this week completed the work in "Marketing of Livestock and Meat," a new evening course offered by the University of Chicago through the Institute of Meat Packing, R. J. Eggert, associate director of the American Meat Institute's Department of Marketing and instructor of the class, announced.

The course dealt with major trends in production and marketing of various species of livestock and meat, and important factors affecting these trends. Some of the topics covered were: the livestock-meat marketing problem; livestock supply and slaughter areas; meat consumption; marketing structure, including public markets, direct marketing and auctions; transportation of livestock and meat; livestock and meat prices; wholesale and retail distribution of meats, and new trends.

Members of the class are shown at the left: Front row (l. to r.): Irvin A. Busse, Packers Commission Co.; Otto A. Kersten, Wilson & Co., Inc.; William R. Marquart, Oscar Mayer & Co.; Harold V. Anderson, Cudahy Packing Co. Center row: Ralph I. Tober, Swift & Company; Ernest J. Hecht, Hugh G. Cameron, and Charles A. Loades, Wilson & Co., Inc.; R. J. Eggert, American Meat Institute; Mrs. E. A. Sutherland, Institute of Meat Packing, University of Chicago; Benjamin P. Moulton, Lima Packing Co. Back row: Dean Harbin, Wilson & Co., Inc.; Iver S. Olsen, Chicago & Northwestern Railroad; James H. Benson, Wilson & Co., Inc.; Peter M. Kennedy and Jerome A. Goldammer, Armour and Company; Raymond W. Pauley, Swift & Company; Richard Aronson, Wilson & Co., Inc.



of \$2,000,000 for improving the property and an expenditure of more than \$5,000,000 over a period of five to ten years. An administration building, a coliseum seating 15,000, a boy's dormitory, barns and administration buildings for the horse show, rodeo facilities under cover, livestock barns and parking facilities for 6,000 cars are planned.

● Alleghany Foods, Inc., has been incorporated at Covington, Va., to engage in marketing, selling, raising, slaughtering and preserving livestock and food products. William Luke, II, is president of the new organization.

● CPA approval has been obtained by the Vanderburg Packing Co., National City, Calif., for the construction of a slaughterhouse in that city. The concrete block building will be 52 x 54 ft. in area and will cost an estimated \$85,000.

● The Jamestown (N.D.) Packing Co., recently began horse slaughtering operations. William Thies, superintendent of the new plant, said the present capacity is 70 animals per day. The meat, which is processed for human consumption, under federal inspection, is sent to canning plants elsewhere.

● The New Britain, Conn., board of health has urged the common council to approve the request of the New Britain Packing Co. for permission to make extensive alterations to the municipal slaughterhouse which is leased by the company.

● The Feldman Locker Plant, recently completed at Milford, O., has facilities for slaughtering, processing and rendering in addition to refrigerated storage space. Equipment in the 220 x 180 ft. building was installed by the Carrier Corp. and the structure was designed by the Cincinnati Air Conditioning Co.

● William C. Long, manager of the Swift & Company branch at Salisbury, Md., for the past 15 years, has retired on pension and is succeeded as manager there by C. W. Smith, formerly of Baltimore. Long is a veteran of 28 years' service with the company.

● The Jefferson County Cold Storage Co., has been organized at Fayette, Miss., at a cost of approximately \$43,-

000. The firm will deal in the slaughtering, processing, storing and marketing of meats and meat products.

● The Jackson (Miss.) Packing Co. recently announced the installation of a Lipton smoke unit. John H. Boman, president of the company, stated that the new unit is the beginning of a plan to modernize the entire plant.

● Golden Meat Packing Co., Inc., has been incorporated at Phoenix, Ariz., by Irving P. Golden, Cavett Robert and Aubrey Grouskay. Capital was listed at 100 shares of \$1,000 par value stock.

● Rufus Peebles was elected president of the Texas Aberdeen-Angus Association at the organization's recent annual sales meeting in Fort Worth. H. E. McCullough and John Riggs were named vice presidents. Ed Brewster was re-elected secretary-treasurer.

● Samuel Romm, formerly associated with the Lincoln Beef Co., Philadelphia, Pa., recently started a food brokerage business in that city and is specializing in all grades of beef, veal, lamb, pork and boneless beef and pork products. His office is at 403 Widener blvd., Philadelphia.

● The Northwest Junior Livestock Show will be held at the Auburn (Wash.) Union Stockyards on April 9.

● John Chudacoff, formerly a partner in the International Provision Co., Los Angeles, Calif., has established the John D. Chudacoff Co. at that city, to function as a meat supply firm to the hotel trade.

● M. D. McCarville, manager of Swift & Company's branch house at Conway, Ark., has been elected president of the Arkansas Dairy Institute.

● The Jonesboro (Ark.) Locker Plant, now under construction, will contain complete facilities for smoking, curing and processing of meats. In addition, the firm will operate an abattoir and freezer storage lockers.

● The Livestock Research Foundation has been organized at Louisville, Ky., to undertake original research in the field of livestock pathology and to collect and distribute available research material in the field. All reports of the organization, which is under the direc-

Holland Meat Plant Owner Studies Methods at Armour

Dave Gast, who owns his own meat packing plant in Hilversum, Holland, is currently working in various departments at Armour and Company's Chicago plant in an effort to learn new methods and develop operating ideas which he can apply in his own country.

Gast, who speaks four languages and who spent more than two years in a Berlin concentration camp during the war, decided to come to America and learn packinghouse operations after his father and uncle died, leaving the Holland plant in his hands. He claims people in his own country are not so free with manufacturing and operating methods as the people here and evidenced surprise when allowed to move through the Armour plant at will.

tion of Dr. W. W. Dimock, animal pathologist, will be made available to all organizations and individuals interested in scientific and commercial livestock problems. James C. Stone, of Louisville, is president of the non-profit organization.

● The Missouri Packing Co., Joplin, Mo., has discontinued slaughtering operations. Several buyers are reported considering acquisition of the plant.

● John P. Impson has been elected president of the Texas Shorthorn Breeders Association, succeeding Steve Murrin. Other officers of the group elected at the recent annual meeting held in Fort Worth include: Tom W. Bridges, vice president, and A. H. Caraway, secretary-treasurer.

● The Royal Meat Products Co., Kansas City, Mo., has been ordered to cease operation in that city. The company was notified by the city board of zoning adjustment that the plant, which was recently expanded, was operating in violation of zoning laws. W. G. Boatwright, attorney for the meat firm, announced that the case would either be taken to the circuit court of appeals or else the company would move from the city.

● Armour and Company has purchased land and buildings at Alliance, O., which will be used to house operations in sandpaper and other abrasives manufactured by the firm.

● T. A. Mondola and A. L. Havermacher, operators of the Grade A Packing Co., Houston, Tex., since 1939, have announced plans to build their own slaughtering plant at that city.

● Quality Meats, Inc., has been incorporated at Everett, Wash., by Lloyd and Florence Anderson and Harry and Millie Spencer. The firm is capitalized at \$10,000.

● J. P. Marnell recently purchased the interest of John Butcher in the Parsons Packing Co., Parsons, Kans. This dissolves the partnership of Butcher and Walter Jarboe and changes the name of the firm to the Jarboe-Marnell Packing Co.



PORK AT 5½c!

With today's high prices, Frank E. Kraus, (left) vice president, and John Claus, sr., president, Claus & Kraus, Inc., Sacramento, Calif., find something to think about in an invoice dated March 1898 of C. Swanston & Son., Sacramento, billing Claus & Kraus for dressed beef at 6c per lb., sheep at 7c, hogs 5½c, lambs 9c and calves 6c. Claus & Kraus started business in 1888. At present they are improving and expanding their plant.

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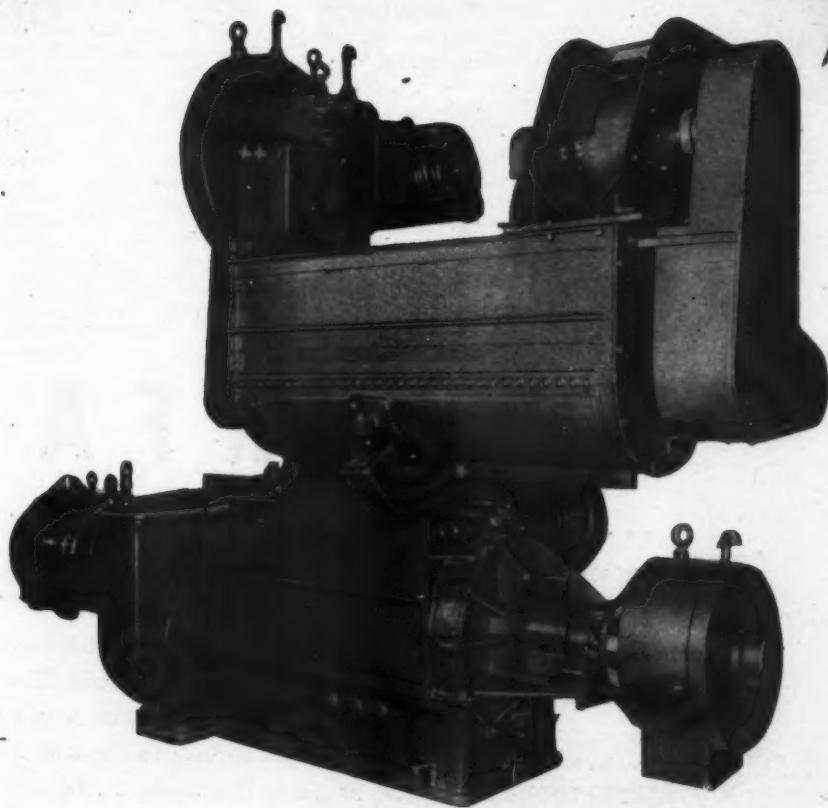
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IF YOU PRESS your cracklings with inefficient equipment, you are losing some hidden dollars that could be added to your profit column. Anderson Expellers* rout out those hidden profits—stop the losses that trickle through your fingers. Why not do something about it? Anderson Engineers will gladly give you facts and figures

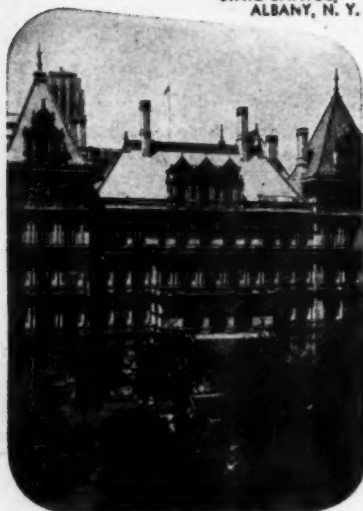
to show how much those profits amount to, what size equipment you need, and will tell you tentatively how soon you can get new equipment.

Write today and let's arrange an interview.

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Layne Well Water Systems and Vertical Turbine Pumps possess many distinctive and definitely superior features that have been developed and thoroughly proven by Layne. Engineers the world over readily recognize Layne Well Water Systems as being the best that money can buy.

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Irrigation Projects—are obtainable in
sizes from 40 to 16,000 gallons per
minute, powered by electric motor,
V-belt or angle gear drives. Write for
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Minn. • International Water Supply Ltd., London, Ont.,
Can. • Layne-Hispano Americana, S. A., Mexico, D. F.

OUTPUT OF PROCESSED MEAT DECLINED DURING FEBRUARY

FOLLOWING the usual seasonal trend, production of sausage and other processed meat products in federally inspected plants declined during February. Moreover, processing volume in several important classifications was not only smaller than in January, but was also considerably below the level of February, 1946. Production showed the effect of the drop in hog slaughter.

Production of sausage in inspected establishments during January totaled only 103,976,752 lbs., or about 20,000,000 lbs. smaller than a month earlier and much under the 134,518,853 lbs. turned out in February, 1946. The volume of all types of sausage made in February was smaller than a month earlier and also below a year earlier.

Loaf output was also down to 13,222,915 lbs. in February compared with 15,364,000 lbs. in January and 18,079,475 lbs. a year earlier.

Production of cooked meat was about 10,000,000 lbs. under January.

Sliced bacon production in February totaled 44,933,388 lbs. against 53,354,000 lbs. a month earlier and 50,362,786 lbs. in February, 1946.

While canned meat volume shows no indications of declining to the prewar level, February output was only 125,564,365 lbs. compared with 177,817,000

lbs. a month earlier and 164,104,719 lbs. in the corresponding month last year.

Meat and meat food products prepared and processed under federal inspection in February, 1947.

FEBRUARY, 1947 PRODUCTION

(In thousands of pounds)

	Feb. 1947	Feb. 1946
Meat placed in cure:		
Beef	9,059,658	7,750,728
Pork	216,847,263	284,087,094
Smoked and/or dried:		
Beef	4,122,963	3,980,076
Pork	143,394,697	173,002,584
Sausage:		
Fresh (finished)	24,557,612	38,738,824
Smoked and/or cooked	69,719,605	84,774,969
To be dried or semi-dried	9,899,565	11,005,520
Total sausage	103,976,752	134,518,853
Loaf, head cheese, chili con carne, jellied products, etc.	13,222,915	18,079,475
Cooked meat:		
Beef	2,416,614	2,767,845
Pork	40,107,056	45,667,433
Canned meat and meat food products:		
Beef	8,250,728	10,451,410
Pork	34,191,420	62,884,446
Sausage	5,744,904	7,372,971
Soup	40,690,718	40,844,200
All other	30,682,895	42,552,532
Total canned meats	125,564,365	164,104,719
Bacon (sliced)	44,933,388	50,362,786
Lard:		
Rendered	130,799,050	148,293,386
Refined	96,701,248	124,248,406
Rendered pork fat:		
Rendered	7,884,285	8,794,127
Refined	4,520,781	6,833,244
Olso stock	8,270,967	9,641,620
Edible tallow	9,163,693	6,637,780
Compound containing animal fat	22,251,989	20,830,697
Oleomargarine containing animal fat	3,409,170	3,428,627
Miscellaneous	3,255,412	2,900,048
*TOTAL	989,407,296	1,216,618,933

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

NEVER FAIL

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taste-tempting
HAM
FLAVOR

"The Man Who Knows"



"The Man You Know"

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it pre-seasons as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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5815 S. Ashland Ave., Chicago 36, Ill.

In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario

Truck Leasing Plan

(Continued from page 13.)

is never a shortage of equipment because of breakdown, for substitute units are always available during the period of the repair, which in itself is reduced to a minimum of time due to the complete overhauling facilities and preventative maintenance programs which are common to truck-leasing companies.

As an example of a leased operation: John Morrell & Co. of Ottumwa, Ia., distribute packinghouse products with five tractors and seven heavily insulated semi-trailers, equipped with Thermo-King refrigeration units, throughout Iowa and part of Missouri, Illinois, Indiana and Kansas. These are leased from Columbia Transfer Co. of Kansas City, Mo., an affiliate of National Truck Leasing System. Before Columbia started supplying Morrell with this service, the packing company depended upon common and contract carriers for distribution of its product. There were a great number of points, therefore, to which Morrell could sell only during the winter months due to the fact that refrigeration service was not available to these points in the warmer seasons. The leased refrigeration units now in operation have enabled John Morrell & Co. to make store-door deliveries of its products in essentially the same condition in which the products first leave the coolers. The primary advantages of this leased truck service to Morrell includes these points:

Morrell's Lease Operation

Large savings gained on transportation costs; store-door deliveries now made in regular "cooler" condition; better customer relationship maintained; great reduction in claims effected; larger unit orders per customer secured; dependability of service prevails; trucks and trailers provide advertising value; year-around service made available to all territories and complete control of distribution accomplished.

Morrell is also using three "peddler" trucks of 6,000-lb. payload capacity over a radius of approximately 100 miles. Driver-salesmen are employed for this particular operation. In this instance leased equipment, completely serviced, is an added asset since men employed for their sales talents rather than their driving skills are more productive if their trucks are kept running at maximum efficiency and ease. These "peddler" trucks of Morrell use "Kold-Hold" plates for refrigeration with make and break connections on the trucks. This makes it possible to have the plates charged from the packing plant refrigeration lines.

Any company's distribution problem may possibly be benefited by having studies made by motor truck specialists of competent truck leasing firms who will prescribe the most useful units and supply them under a lease arrangement, thus completely eliminating management worries without increasing costs.

At the moment, the problem of both the meat processor and the truck leasing concern is to secure suitable new equipment to replace worn out vehicles. But manufacturers are releasing equipment to leasing companies at a steady rate, even under today's adverse manufacturing conditions. Too, under certain conditions leasing companies will take over the lessee's rundown fleet and keep it in condition until such time as new replacements can be secured, with the lease terms adjusted accordingly.

Inquiries on truck leasing may be addressed to the national organization of truck leasing firms, National Truck Leasing System, Inc., 111 W. Jackson Blvd., Chicago 20, Illinois, which will

mail a descriptive brochure on request, and refer a local operating company to explain how truck leasing applies to a particular fleet operation.

OIL CHEMISTS' MEETING

The technical program for the 38th annual meeting of the American Oil Chemists' Society to be held at the Hotel Roosevelt, New Orleans, May 20 to 22, will include two symposia, the Society announced this week. One is on analytical methods and the other on industrial products from oilseed meals and proteins. A. M. Altschul, New Orleans, is program chairman.

★

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TIME!
LABOR!
MONEY!**



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**GRIFFITH'S
KLENZALL**

*Fast-acting cleaner
that quickly removes
grease, slime, dirt*

With Klenzall it's no trick to do a first class clean-up job in a hurry—and thus save time, labor, and money.

The remarkable efficiency of Klenzall is produced by a special chemical not found in ordinary cleaners. That's why Klenzall gives speedy results in dissolving grease, removing slime, and eliminating dirt from walls, floors, lockers, bins, tables, and all kinds of equipment.

Many leading packers from coast to coast use Klenzall every day for a thorough clean-up job. Easy to use. And economical, too—one ounce makes a gallon of quick-acting scrub.

Try Klenzall in your plant for fast, thorough cleaning. Order a supply—TODAY.



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SEASONAL VARIATION IN MEAT, LIVESTOCK PRICES

Seasonal changes in retail meat prices usually are not great and probably correspond roughly to the cost of storing meat from months of high production to months of low production, according to a recent study by the Bureau of Agricultural Economics. The maximum seasonal variation in the retail price for all meat (including beef, veal, lamb and mutton, edible offals and pork products, less lard), for the years 1922-41 adjusted for trend, was 7 per cent—from 97.4 per cent of the yearly average in March to 104.3 per cent of the yearly average in September. Retail prices tend to reach a low in February and March, lagging a month or two behind the peak in meat production and the usual low in cattle, hog and calf prices. The low in most years occurs during Lent. Prices tend to increase throughout the April-August period, reaching seasonal highs in late summer and early fall.

Retail pork prices are seasonally low in December-February. Prices usually are highest in September, and then tend to fall as supplies rise with marketing of spring pigs.

Seasonal changes in retail prices of good grade beef are similar to those in pork prices. The maximum seasonal variation in monthly prices of Good beef for the years 1922-41 was slightly less than for pork. Beef prices at retail tend to be lowest in March and reach a peak in September. Prices usually decline rather sharply in October and November, and continue downward more slowly through February.

Monthly variations in retail lamb prices are more pronounced than for any of the other meats. Average retail lamb prices reach a peak most often in June, when old-crop fed lambs have largely been marketed and before spring lambs are marketed in volume. Retail lamb prices, although tending to decline after June, remain above average through September. Prices usually reach the seasonal low in December, one or two months after marketings of lambs reach their usual peak for the year.

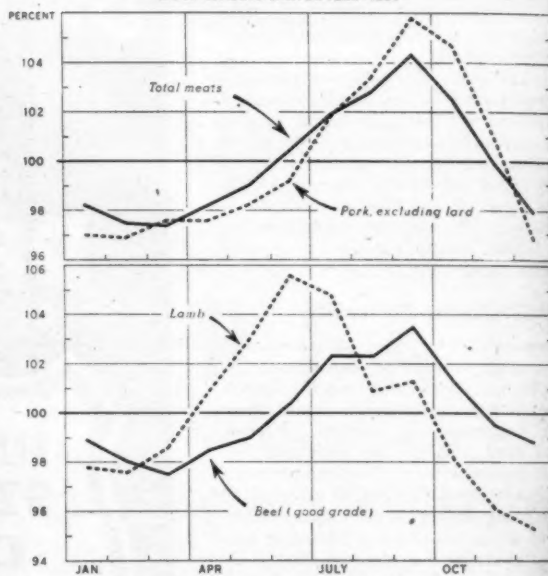
Prices of meat animals as a group tend to be seasonally high in July-September and low in December-January. The peak usually comes in September and a secondary peak is reached in March or April. Variations by species, and by classes and grades, show contrasting trends.

Prices received by farmers for hogs usually are seasonally high in September. Prices usually decline sharply in November, and most often reach a low in December. After December prices tend to rise as slaughter declines, reaching a secondary peak in March or April. Prices tend to weaken in May and June when marketings of fall pigs are greatest but usually begin to rise again in July.

Seasonal price variations for barrows and gilts and for sows at Chicago are similar to those for average farm prices of all hogs. Prices for butcher hogs and sows show similar seasonal variation, even though sow marketings are seasonally highest in July-September, when prices are usually the highest for the year.

Seasonal changes in prices of Corn Belt beef steers usually show little relation to seasonal changes in marketings. Prices of Choice and Prime and of Good steers tend to be highest in September-October when marketings at

SEASONAL VARIATION IN AVERAGE RETAIL
PRICES OF MEATS, UNITED STATES
INDEX NUMBERS (AV. FOR YEAR = 100)*



*AVERAGE OF MEDIAN RATIOS OF ACTUAL DATA TO 12-MONTH MOVING AVERAGE
CENTERED, BASED ON MONTHLY PRICE DATA FOR YEARS 1922-41

(Continued on page 81.)

The Perfect^{*} BINDER



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SPECIALTY LOAVES**

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LOW FAT**

Rich in food value, Special X Soy Flour contains 50% protein. Its low fat (7%) and low moisture (5%) content make it the "perfect" binder.

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AMI PROVISION REPORT

Stocks of pork dropped about 4 per cent during the first two weeks of March, but were almost the same on March 15 as on the same date a year ago, according to the report on packers' provision holdings issued by the American Meat Institute. Total pork, however, was about 49 per cent below the average on the comparable date through the years 1939-41.

Holdings of rendered pork fat dropped 5 per cent and lard 16 per cent during the same two-week period.

Except for D.S. bellies and barreled pork, practically all cured and frozen-for-cure items showed a decline for the first half of the month. D.S. fat backs dropped 9 per cent, while hams dropped 4 per cent, picnic 1 per cent, D.C. bellies 4 per cent, and other S.P., D.C. and frozen-for-cure items 8 per cent.

Fresh frozen loins, shoulders, butts and spareribs were the only items showing a gain. The gain of 7 per cent for these products left them 27 per cent below a year earlier and 66 per cent below the three-year pre-war average.

Provision stocks as of March 15, 1947, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows March 15 stocks as percentages of the holdings two weeks earlier and on the same date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

March 15 stocks as
Percentages of
Inventories on
Mar. Mar. Mar.
1, 16, 1939-41
1947 1946 average

D. S. PRODUCT

Bellies (Cured).....	200	..
Fat Backs (Cured).....	91	76
Other D. S. Meats (Cured).....	88	94
TOT. D. S. CURED ITEMS.....	95	114
TOT. FROZ. FOR D. S.....	↑	50

S. P. & D. C. PRODUCT

Hams, Sweet Pickle Cured		
Regular.....	104	84
Skinned.....	105	128
All S. P. Hams.....	105	120

Hams, Frozen-for-Cure,

Regular.....	114	160
Skinned.....	82	84
All frozen-for-cure hams.....	83	85

Picnics

Sweet pickle cured.....	112	165
Frozen-for-cure.....	90	83

Bellies, S. P. and D. C.

Sweet pickle cured.....	96	89
Frozen-for-cure.....	95	89

Other Items

Sweet pickle cured.....	90	117
Frozen-for-cure.....	95	259

TOT. S. P. & D. C. CURED..... 103 00

TOT. S. P. & D. C. FROZEN..... 91 93

BARRELED PORK..... ↑ 164 10

FRESH FROZEN

Loins, shoulders, butts and

spareribs.....107 73 84

All other.....90 112 112

Total.....93 60

TOT. ALL PORK MEATS.....96 51

RENDERED PORK FAT.....95 138

LARD.....84 221 56

*Small. †Same.

Note: A considerable quantity of cured, frozen and canned pork and lard was held for the USDA and was included in holdings of a year ago. None is now held for government account.

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

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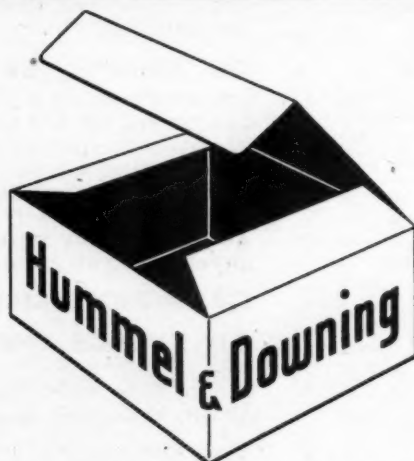
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PLAIN METAL CANS
FOR PACKING LARD OR
OTHER SPECIALTY MEAT
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Sanitize Stuffers—Safely!

TO COMBAT bacteria growth and protect product purity, try this method for daily sanitization of stuffers:

Thoroughly remove extraneous food residue from stuffer surfaces with recommended Oakite detergent. Rinse. Then chemically sterilize equipment with recommended solution of Oakite Bactericide. Unusually low alkalinity of Oakite Bactericide accelerates activity of available chlorine and hastens bacteria destruction to assure low bug count. Write for **FREE** copy of Oakite Meat Packer's Digest. Its 24 pages are filled with up-to-date information for streamlining ALL your cleaning procedures.

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FROZEN MEATS *and Locker Plants*

FCA SURVEY SHOWS MORE LOCKER PLANTS DOING MEAT PROCESSING

THIRTY-SEVEN per cent of the locker plants reporting in the sixth yearly survey of the locker industry by the Farm Credit Administration provide slaughtering service either at the plant, on the farm, or elsewhere—indicative of a major trend toward greater emphasis on processing in the industry. According to the FCA survey, 22 per cent of the plants do the slaughtering at the establishment as compared with 19 per cent in 1943 and only 5 per cent in 1940.

This central slaughtering produces better meat, enables the operator and farmer to spread slaughter over the year and also enables the plant to use many of the by-products largely wasted if the job is done on the farm. A few locker plants are building rendering plants to make better use of by-products.

Of all the plants reporting, 87 per cent now chill, cut, wrap, grind and freeze meat for patrons—a substantial increase over 1943. Curing pork increased from 39 per cent in 1943 to 42 per cent in 1946. Increasing numbers of plants are now rendering lard. A service comparatively new to the industry, poultry dressing, now is done by 17 per cent of the plants.

Complete Processing Job

The latest national yearly survey of the locker plant industry by the FCA shows it is moving toward complete food processing for the community. Locker plants are doing this by expanding into more services, by increasing the number and size of plants, and by having more plants operate independently rather than simply as a side-line activity for a local grocery store, ice house, or meat market.

The report of the Farm Credit Administration, compiled by economists Paul Wilkins and L. B. Mann, summarizes the latest available data on locker plants. The first to be published since 1943, this report points up the current trend for increasing the jobs plants do for their patrons.

Locker plants, still a new and fast growing industry, have come up from around 1,300 plants in 1938 to 8,025 on July 1, 1946. Undoubtedly, says the FCA, the expansion would have come even faster if the war-created shortages of building materials, equipment, and labor hadn't slowed it up. As it is, one-half the plants in operation today are less than four years old.

A study of these new plants shows an

important shift in the locker industry—an increasing number of new plants are in smaller rural towns. Of all plants opened in 1945, 83 per cent were in towns under 5,000 population while in 1943 only 62 per cent of the new plants were in the smaller communities. As a matter of fact, Wilkins and Mann point out that 74 per cent of all plants now operating are in towns of less than 5,000.

Therefore, the survey shows that locker plants are primarily a rural industry serving rural people. Farmers make up 73 per cent of all patrons in this latest summation. Besides handling the farmer's product for his own use, locker plants in rural areas are beginning to help growers dispose of their surplus meat, poultry, and fruits and vegetables.

Locker plants have increased considerably in size—from the average of 326 lockers per plant shown in the 1943 report to 500 per plant, or a 52-per cent rise. Processing rates have increased. The average charge for chilling, cutting, wrapping, and freezing increased from \$1.65 per 100 lbs. on January 1, 1943, to \$2.01 on January 1, 1946. Charges for lard rendering aver-

aged \$2.90, up somewhat from the 1943 figure of \$2.40.

Rates for killing and processing poultry varied widely, but averaged 18c a bird. Charges for processing and freezing fruits and vegetables averaged 2.76c a pound.

The number of lockers rented reached an all-time high—99 per cent at the time of the survey with 13 states showing 100 per cent of their boxes rented. Rental rates for all plants reporting averaged \$11.38 per locker as compared with \$9.76 in 1941 and \$10.13 in 1943. Many of the older plants had their rates frozen at the 1942 levels by OPA while newer plants in other areas were allowed to charge substantially higher prices.

Spurt Following War

Several other interesting facts came to light in this survey. As soon as the war was over, new plants went up fast . . . the number increasing from 7,000 on January 1, 1946, to 8,025 by July 1. The estimated investment in locker plants is now about \$180,000,000 and the estimated annual gross income is \$90,000,000. The approximate 8,000 plants serve an estimated 3,300,000 families, and store nearly 1,500,000,000 lbs. of food in their 4,000,000 lockers. For the country as a whole, the average amount of food stored is 353 lbs. per locker. Of this amount 163 lbs. is beef,

FROZEN FOOD LOCKER PLANTS OPERATING
JANUARY 1, 1946



The largest number of plants are located in the North Central and Pacific Coast regions as shown by the dot map. However, locker plant expansion has been rapid in the eastern and southeastern states in recent years, these regions showing the greatest percentage gain. Ten leading states on July 1, 1946, included: Iowa with 635; Minnesota with 525; Washington with 495; Wisconsin, 473; Illinois, 450; California, 438; Texas, 402; Nebraska, 345; Kansas, 340, and Oregon, 325.

135 lbs. is pork, 4 lbs. is lamb, 15 lbs. poultry, 12 lbs. game, 13 lbs. fruit, and 11 lbs. vegetables.

At the time of these reports, meat and poultry made up 93 per cent of all food stored. Back in the early days of the industry, locker plants thought that was all the job they had to do—store meat. Now they have expanded into many other services as part of the trend toward becoming the food processing center for the community. They do custom slaughtering, cure and smoke meat, dress poultry, render lard, and freeze fruits and vegetables for patrons to use themselves and to sell locally, as well as handle all the operations for getting meat into the lockers.

The survey shows that the volume

of food processed for commercial sale increased in all lines, except meat, over 1943.

Some other miscellaneous services also show up in this over-all report—distribution of frozen fruits to rural women for canning, for one. This was particularly important during the war because of the sugar shortage as these frozen fruits already had some sweetening. However, a good many locker operators think women will continue to buy quantity lots to can.

The largest percentage of locker plants are still owned by individuals, 49 per cent. But this is a decline from the 55 per cent figure in the 1943 report. Partnerships are next with 22 per cent, corporations third with 16

per cent, and farmer cooperatives last with 13 per cent. Evidence of increasing ability of the locker plants to stand on their own feet is shown by the statistics on nonaffiliated plants, that is, those operating as independent units. There are now 29 per cent operating as separate businesses as compared to 13 per cent in 1943. There are still 36 per cent affiliated with grocery stores and meat markets, 16 per cent with ice and cold storage plants, and 10 per cent with dairy plants.

Value of Southeastern Hogs Cut 50c Head by Parasites

Compilation of reports from meat plants in the Southeast indicates that internal parasites are reducing the value of market hogs in that area by more than 50c per head, according to the Bureau of Animal Industry of the U. S. Department of Agriculture. The bureau's survey has revealed that amount is the approximate direct loss caused by condemnations of parasitized livers, kidneys, casings and affected parts of the loin and other cuts, in establishments operating under federal inspection.

Although the immediate loss falls on packing establishments, producers pay for it through lower prices received for their hogs. There are additional farm losses, too, in the form of deaths, retarded growth of hogs and increased feed costs.

The bureau's summary of the situation, based on reports from several meat packers, gives information on the losses sustained at time of hog slaughter. The data showed that kidneys and livers were the organs most severely parasitized. On the average about 94 per cent of kidneys and 70 per cent of livers failed to pass federal inspection. The corresponding figures for other organs ranged from about 30 per cent for casings to 10 per cent for tongues, where such data were reported. One packer reported a reduction of about 10 per cent in yield of lard. The loss of valuable loin meat averaged about 2 per cent because of necessary trimming to remove affected portions. Some packers reported that the number of entire carcasses condemned for food because of gross parasitism slightly exceeded 1 per cent.

The bureau's parasitologists point out that the damage caused by internal parasites is commonly overlooked or underestimated largely because the injuries are hidden within the animals until the time of slaughter. Prevention consists mainly in raising pigs in pastures and other clean surroundings rather than in old hog lots. Medicinal treatment may sometimes be necessary. The figures given were obtained from the slaughter of hogs raised in the Southeast where mild winters contribute to the survival of parasite eggs and larvae in the soil. But parasites are a troublesome and costly problem in other parts of the country, as well.

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Seasonal Meat Variation

(Continued from page 26.)

Chicago are above average. At that time total production and stocks are near their annual low points. Prices of Common steers at Chicago tend to reach a high for the year in May when marketings of low-grade cattle from all areas are small and demand for grazing steers is strong. Average feeder steers are roughly comparable with Common slaughter steers and show similar seasonal price changes. Prices of Medium steers show little seasonal variation throughout the year.

Monthly changes in veal calf prices show a closer relationship to changes in marketings than do cattle. Marketings of veal calves are below average in January-February when prices are at or near the high. Veal calf slaughter increases materially after February and usually reaches a peak in May. Increased marketings after February are accompanied by a decline in prices which usually reach a low in June. Veal calf prices usually rise sharply in August and September. But, with the October secondary peak in calf slaughter, prices tend to fall, reaching an annual low most often in December.

Prices of lambs tend to reach a peak for the year in April or May when marketings of early spring lambs are just getting under way in volume and the volume of marketings of all lambs is below average. Lamb slaughter is

usually the smallest for the year in April. Fed lambs marketed in April and May generally are of Good to Choice grades, having been fed for a long period. Prices of lambs tend to fall rather sharply after June as marketings of new-crop lambs increase. Prices reach a low for the year most often in October, when lamb slaughter is usually at a peak. Prices of lambs tend to show a relatively slight seasonal increase in November through February, but usually increase more sharply in March.

DIRECTORY CHANGES

The following Meat Inspection Division changes have been issued by the U. S. Department of Agriculture:

Meat Inspection Granted: T. & W. Packing Co., 1918 Jay st., Stock Yards, Sioux City, Ia.; Frigidinner, Inc., 1933-35 Reed st., Philadelphia, Pa.; Wolin Packing Co., 3401 Michigan ave., Flint, Mich.

Horse Meat Inspection Granted: Victory Packing Co. of Utah, P. O. box 871, Ogden, Utah; Gem State Packing Co., Caldwell, Idaho.

Meat Inspection Withdrawn: Mickelberry's Food Products Co., 4912 W. 25th pl., Cicero 50, Ill.; Eugene Walter, 167 Fort Green pl., Brooklyn 17, N. Y.; Continental Meat Supply, Inc., 184 S. Elliott pl., Brooklyn 17, N. Y.

Change in Name of Official Establishment: Stegner Food Products Co., 1816 Race st., Cincinnati 10, O., and Stegner Products Co., instead of Stegner Products Co. and Stegner Food Products Co.; Cherkasky Meat Co., Inc., 307 Callowhill st., Philadelphia 23, Pa., instead of Cherkasky's Wholesale Meats; Shapiro Packing Co., Inc., New Savannah rd., mail P. O. box 119, Augusta, Ga., instead of Colonial Stores, Inc.; Prime Packing Co., Inc., 2049 N. 14th st., Milwaukee 5, Wis., instead of Western Abattoir; Eastern Dressed Beef Co., Sherburne ave., Tyngsboro, Mass., instead of Commercial Provision Co., Inc.; James B. Gilbert, 431-433 11th st., SW, Washington 4, D. C., instead of Ralph P. Counselman; Orange County Packing Co., Inc., Chester, N. Y., instead of Leonard Packing Corp.; Raymond W. Mathis Co., 120 West G st., Wilmington, Calif., instead of San Pedro Ship Supply Co.

Change in Name and Number of Official Establishment: Mar Meat Co., Inc., 904 Branch st., St. Louis, Mo., instead of No. 3093, Mar Meat Co.

Change in Location of Official Establishment: Whitson Food Products Co., Highway 677, Denton, Tex., instead of 1207 Oakland ave.

Change in Mail Address of Official Establishment: Tudesko & Deller, P. O. box 818, Broderick, Calif., instead of P. O. box 403.



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MARKET SUMMARY

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Hogs—Pork—Lamb

HOGS

Chicago hog market this week: 50c to \$1.00 lower early; unevenly steady later.

	Thurs.	Week ago
Chicago, top	\$28.00	\$28.00
4 day avg.....	26.95	27.00
Kan. City, top.....	27.00	27.25
Omaha, top	27.75	27.00
St. Louis, top.....	27.75	28.00
Corn Belt, top.....	27.25	27.10
St. Paul	27.50	27.50
Indianapolis	27.85	28.25
Cincinnati, top	27.85	27.90
Baltimore, top	27.00	27.50
Receipts 20 markets		
4 days	242,000	206,000
Slaughter—		
Fed. Insp.*	725,000	830,000
Cut-out	180-220	240-
results.....	220 lb.	240 lb.
This week.....	.37	.94
Last week.....	.40	.96

PORK

Chicago:		
Reg. hams,		
all wts.	50 @51	52 @53
Loins, 12/16....	43 @44	42 @44
Bellies, 8/12....	47 @49½	49 @50
Picnics,		
all wts.	27¼@35½	27½@37
Reg. trimmings.	25½@26½	25½@27
New York:		
Loins, 8/12....	48 @50	47 @52
Butts, all wts....	42 @46	44 @47

LAMBS

Chicago, top	\$23.75	\$24.25
Kan. City, top.....	22.50	23.00
Omaha, top	23.00	23.65
St. Louis	24.25	23.50
St. Joseph	23.00	23.65
St. Paul	23.50	23.50
Slaughter—		
Fed. Insp.*	282,000	300,000
Dressed lamb prices:		
Chicago, choice	41@43	41@44
New York, choice....	40@45	41@45

*Week ended March 15.

Cattle—Beef—Veal

CATTLE

Chicago cattle market this week: Steers steady to 50c lower; heifers steady to 25c lower; cows steady to 25c lower; canners and cutters were steady to 50c lower; bulls steady to 25c lower; calves \$1.00 to \$1.50 lower.

	Thurs.	Week ago
Chicago steer top...	\$29.00	\$29.00
4 day avg.....	23.50	23.25
Chi. bol. bull top...	17.00	17.00
Chi. cut. cow. top...	12.50	12.00
Chi. can. cow top...	11.50	11.00
Kan. City, top.....	24.50	26.75
Omaha, top	27.00	28.00
St. Louis, top.....	24.00	25.50
St. Joseph, top.....	24.50	24.25
St. Paul	28.00	25.00
Receipts—20 markets		
4 days	271,000	266,000
Slaughter—		
Fed. Insp.*	293,000	297,000

BEEF

Carcass, good, all wts.:		
Chicago	35 @38	36
New York	36 @39	36 @40
Chi. cut., Nor....	21½@22	22½
Chi. can., Nor....	21½@22	22½
Chi. bol. bulls,		
dressed	24 24½@25	

CALVES

Chicago, top	\$26.00	\$27.00
Kan. City, top.....	26.00	27.00
Omaha, top	22.00	22.00
St. Paul, top.....	27.00	29.00
St. Louis, top.....	25.50	28.50
Slaughter—		
Fed. Insp.*	149,000	129,000
Dressed Veal:		
Good, Chicago.....	33@37	35@38
Good, New York....	26@35	34@38

*Week ended March 15.

Hides—Fats—By-Products

HIDES

Chicago packer hides active, at lower prices.

Hvy. native cows..	22½ @23½	23 @24
Nor. Native		
Kipskins	36	38
Outside Small Pkr.		
Native, all weight,		
strs. & cows.....	18 @21½	20 @22

TALLOW, GREASES, ETC.

New York tallow market strong.		
Fancy tallow....	27 @ 28	27
Chicago tallow market strong.		
Fancy tallow....	27 @ 28	27
Chicago grease strong.		
Choice white		
grease	27 @ 28	27
Chicago By-Products:		
Dry rend. tank..	1.90 @2.00	1.70 @1.80
10-11% tankage.	9.00 @9.50	9.00
Blood	9.00 @9.50	9.00
Digester tankage		
60%	120.00	112.50
Cottonseed oil,		
Val. & S. E..	36 pd & n	36pd

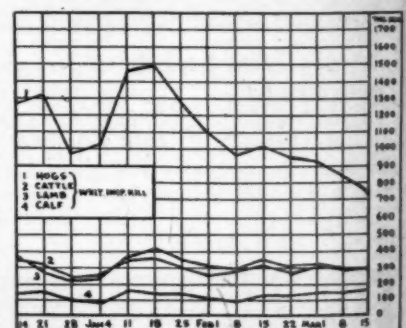
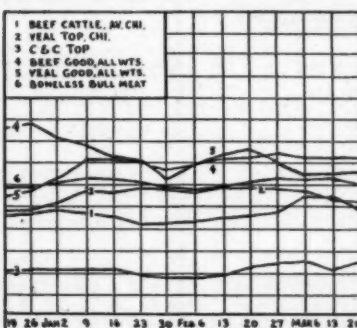
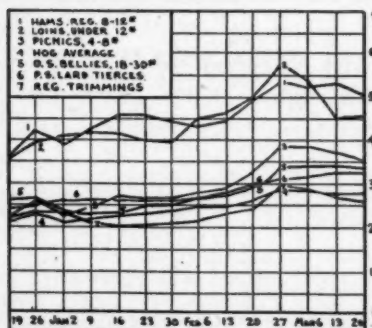
LARD

Lard—Cash	32.75	32.75b
Loose	31.50ax	31.00ax
Leaf	28.50n	28.00n

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended March 15, 1947, were 8,330,000 lbs.; previous week, 8,456,000 lbs.; for the corresponding week last year 11,403,000 lbs.; January 1 to date 84,346,000 lbs., compared with 83,094,000 lbs. same period a year ago.

Shipments of hides from Chicago for the week ended March 15, 1947, were 22,596,000 lbs.; previous week, 15,420,000 lbs.; same week last year, 3,530,000 lbs.; January 1 to date 100,917,000 lbs., compared with 48,591,000 lbs. a year earlier.



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1300
1200
1100
1000
900
800
700
600
500
400
300
200
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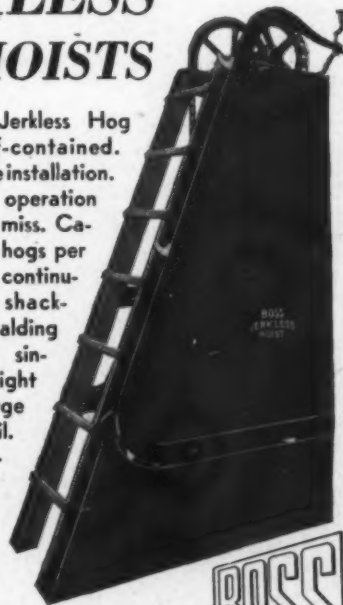
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Lard and Meat Stocks in Cold Storage Followed Seasonal Trend in February

WHILE cold storage holdings of meat and lard followed their established seasonal pattern and increased during February, the increase was well below average, according to the U. S. Department of Agriculture's March 1 report on storage stocks. Meats in storage on March 1 totaled 757,106,000 lbs. This was about 9 per cent down from average March 1 meat holdings.

Cold storage holdings of beef normally increase about 8,000,000 lbs. in February. This year the increase was only 5,000,000 lbs. This, however, is in strong contrast to the contra-seasonal trend in February a year ago, when holdings of this commodity decreased by 20,000,000 lbs.

Pork holdings in February increased by 15,000,000 lbs. This is only half the increase of 30,000,000 lbs. recorded for February a year ago, and even smaller when compared with the average February increase of 35,000,000 lbs.

Holdings of other meats and meat products, such as sausage and sausage room products, frozen lamb and mutton, frozen veal, canned meats and meat products and edible offal, increased by 7,000,000 lbs. in February, compared with an increase of 2,000,000 lbs. in the same month of 1946. This was a reversal of the normal trend. The average February change in these items is a decrease of 2,000,000 lbs.

Lard holdings in February this year increased by 4,000,000 lbs. This was little more than half of the 7,000,000 lb.

increase in February, 1946, and less than a fifth of the average February increase of 22,000,000 lbs.

Government holdings in cold storage on March 1 included 14,937,000 lbs. of frozen cured pork; 796,000 lbs. of lard and rendered pork fat; 29,760,000 lbs. of beef; 1,918,000 lbs. of lamb and mutton and 1,162,000 lbs. of veal. These amounts are included in the report covering total March 1 cold storage holdings.

Trends indicated in the March 1 cold storage report give promise of adequate space in public coolers through

the spring and summer months, but offer less hope for users of freezer warehouses. Freezers on March 1 were more nearly filled than in any previous year except 1944.

The table on this page shows U. S. cold storage stocks of meat and meat products on March 1, with comparisons.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended March 15, 1947:

	Week Mar. 15	Previous week	Cor. wt. last yr.
Cured meats, pounds	21,967,000	24,497,000	23,198,000
Fresh meats, pounds	57,368,000	61,830,000	30,822,000
Lard, pounds	7,008,000	673,000	6,676,000

U. S. COLD STORAGE STOCKS ON MARCH 1

	Mar. 1, 1947 pounds	Feb. 1, 1947 pounds	Mar. 1, 1946 pounds	Mar. 1, 5-yr. av. 1942-46 pounds
BEEF				
Frozen	174,594,000	169,877,000	149,833,000	153,327,000
In cure, cured and smoked	10,817,000	9,890,000	9,170,000	11,342,000
Total beef	185,411,000	179,767,000	159,003,000	164,669,000
PORK				
Frozen	197,356,000	180,216,000	219,680,000	204,181,000
Dry salt in cure and cured	53,699,000	51,024,000	41,470,000	107,037,000
Other in cure, cured & smoked	162,963,000	168,233,000	165,395,000	194,532,000
Total pork	414,018,000	399,473,000	426,545,000	505,770,000
OTHER MEATS AND MEAT PRODUCTS				
Sausage and sausage room products	21,253,000	17,483,000	22,607,000	...
Lamb and mutton, frozen	17,063,000	17,114,000	16,533,000	18,770,000
Veal, frozen	12,372,000	12,893,000	5,668,000	...
Canned meats and meat products	39,870,000	36,372,000	21,711,000	...
All edible offal, frozen and cured	67,119,000	67,549,000	48,829,000	85,961,000
Total other meats & meat products	157,677,000	151,411,000	115,339,000	104,731,000
Total all meats	757,106,000	730,651,000	700,887,000	835,390,000
LARD AND RENDERED PORK FAT				
Lard	123,378,000	119,450,000	87,400,000	*169,033,000
Rendered pork fat	3,184,000	3,538,000	2,784,000	...
Total	126,562,000	122,988,000	90,184,000	...

*Lard and rendered pork fat. Included in the above figures are the following government-held stocks in Cold Storage, outside of processors' hands, as of March 1, 1947: frozen cured pork, 14,927,000 lbs.; lard and rendered pork fat, 796,000 lbs.; beef, 29,760,000 lbs.; lamb and mutton, 1,918,000 lbs. and veal, 1,162,000 lbs. In addition to these stocks the armed services hold some stocks, in space owned and operated by them, for which figures are not available.

CUT-OUT RESULTS THIS WEEK SHOW IMPROVEMENT FOR ALL WEIGHT BUTCHERS

(Chicago costs and credits, first three days of week)

Both product values and live hog costs went to slightly lower levels this week, resulting in moderately improved cutting results for all weights of butcher stock. Lighter weight animals remained in the strongest position, cutting out with a 37c minus margin as compared with 40c last week. Medium butchers showed a 94c cutting loss,

while heavy animals made the greatest improvement, showing a minus \$1.94 against \$2.03 a week earlier.

This test is worked out for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	Value
Regular hams	13.7	20.0	50.7	\$ 6.95	\$10.14	13.5	19.4	50.7	\$ 6.84	\$ 9.84	...	12.7	18.1	53.3	\$ 6.77	\$ 9.65	...
Skinned hams
Picnics	5.5	8.1	35.8	1.97	2.90	5.3	7.7	35.8	1.90	2.76	...	5.3	7.4	34.1	1.81	2.82	...
Boston butts	4.2	6.0	41.0	1.72	2.46	4.0	5.8	40.0	1.60	2.32	...	4.0	5.7	38.5	1.54	2.10	...
Loins (blade in)	9.9	14.5	45.5	4.50	6.60	9.6	13.8	43.5	4.18	6.00	...	9.5	13.4	37.5	3.56	5.68	...
Bellies, S. P.	10.9	15.8	48.0	5.22	7.58	9.3	13.4	45.8	4.26	6.14	...	3.8	5.5	39.6	1.50	2.18	...
Bellies, D. S.
Fat backs
Plates and jowls	2.8	4.2	24.0	.66	1.61	3.0	4.2	24.0	.73	1.81	...	3.4	4.8	24.0	.83	1.15	...
Raw leaf	2.2	3.2	28.1	.61	.90	2.1	3.1	28.1	.59	.87	...	2.2	3.1	28.1	.62	.87	...
P. S. lard, rend. wt.	12.6	18.4	31.4	3.96	5.78	11.0	15.8	31.4	3.45	4.96	...	10.2	14.5	31.4	3.29	4.95	...
Spare ribs	1.0	1.6	2.3	.38	.61	1.6	2.3	31.0	.50	.71	...	1.6	2.3	23.0	.37	.61	...
Regular trimmings	3.1	4.6	28.0	.81	1.20	2.9	4.2	28.0	.75	1.09	...	2.8	4.1	26.0	.73	1.07	...
Feet, tails, neckbones	2.0	2.9	14.3	.29	.41	2.0	2.8	14.3	.29	.40	...	2.0	2.8	14.3	.29	.40	...
Offal and miscellaneous	1.10	1.61	1.10	1.50	1.10	1.58	...
TOTAL YIELD AND VALUE	68.5	100.0	...	\$28.40	\$41.46	69.5	100.0	...	\$27.63	\$39.75	...	70.5	100.0	...	\$26.20	\$37.18	...
Cost of hogs	\$27.71	\$27.65	\$27.28
Condemnation loss141413
Handling and overhead027873
TOTAL COST PER CWT.	\$28.77	\$28.57	\$28.14
TOTAL VALUE	28.40	41.46	27.63	39.75	26.20	37.16	...
—Cutting margin	\$.37	\$.54	\$.94	\$ 1.35	\$ 1.94	\$ 2.75	...
—Margin last week40	.6096	1.88	\$ 2.03	2.83	...

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\$27.10

Per cwt.
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\$39.91
37.10

\$ 2.75
2.83

22, 1947

Frozen Food Lockers



WILL REQUIRE



To establish a locker plant in the right location with the proper materials and equipment requires time and careful planning. Before starting your plans, investigate PALCO WOOL Insulation for efficient low temperature control.

WRITE TODAY FOR
YOUR INSULATION
MANUAL

- Low Thermal Conductivity
- No Compacting Or Settling
- No Shrinkage
- Takes-on No Odors
- Gives-off No Odors
- Resists Fire, Insects & Vermin



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NEW YORK • LOS ANGELES

VioBin*

WHEAT GERM POWDER

PRE-COOKED, DEFATTED AND STABILIZED

This wholesome, highly nutritious pure food product is derived from the embryo of the wheat berry—the natural source of Vitamin B complex.

ADDED TO YOUR FORMULA OF MEAT-FOOD PRODUCTS, IT:

1. Lastingly binds and emulsifies
2. Enriches the taste and flavor
3. Smooths and firms the texture
4. Prolongs the shelf life
5. Reduces the grilling and frying shrink
6. Enhances the color
7. Does not stick to griddle or skillet
8. Prevents shrivelling

*U. S. Patent 2,314,282

DIRIGO SALES CORPORATION, Distributor
99 Fruit & Produce Exchange, Boston 9, Mass.

Manufactured by VioBin Corporation, Monticello, Ill.



NEW

KOCH Patented
SANITARY
Beef Scribe Saw

A Fine Precision Tool —

Here is the first real improvement in a beef scribe saw. Perfectly balanced! Light weight! Rugged and will stand the severest use! Made from tough, light weight aluminum alloy.

Can be taken apart in an instant by releasing a single wing screw. Properly balanced and proportioned. Uses standard beef scribe saw blades.

Price, complete with one blade **\$850**

IMMEDIATE SHIPMENT FROM STOCK

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BUTCHERS' SUPPLY CO.
NORTH KANSAS CITY 16, MO.



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BULK SPICE DIVISION
487 WASHINGTON ST. - NEW YORK, 13, N.Y.
TELEPHONE: WORTH 4-5910

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Week ended Mar. 19, 1947 per lb.	
Choice native steers— All weights	39½
Good native steers— All weights	36@38
Commercial native steers— All weights	33
Cow, commercial	28
Cow, canner and cutter	20@22
Hindquarters, choice	48
Forequarters, choice	35
Cow, hindquarter, comm.	28@30
Cow, forequarter, comm.	22@26

BEEF CUTS

Steer loin, choice	65
Steer loin, good	57
Steer loin, commercial	47
Steer round, choice	44½
Steer round, good	44
Steer rib, choice	52
Steer rib, good	45
Steer rib, commercial	40
Steer rib, utility	28
Steer sirloin, choice	80@85
Steer sirloin, commercial	41@43
Steer chuck, choice	35½
Steer chuck, good	35
Steer chuck, commercial	33
Steer brisket, choice	37
Steer brisket, good	37
Steer back, choice	37
Steer back, good	37
Fore shanks	20
Hind shanks	18
Beef tenderloins	1.20
Steer plates	17

VEAL—HIDE ON

Choice carcass	41
Good carcass	39
Commercial carcass	31
Utility	24

BEEF PRODUCTS

Brains	10 @12
Heart	16 @18
Tongues, select, 3 lbs. & up, fresh or froz.	29 @31
Tongues, house run, fresh or froz.	24 @27
Tripe, cooked	20 @22
Kidneys	20 @22
Livers, selected	41 @43
Cheek meat	18 @19
Lips	9 @10
Lungs	7 @8
Melts	7 @8

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	56
Reg. pork loins, und. 12 lbs.	47@48
Picnics	36
Skinned shldrs., bone in	36@38
Spareribs, under 3 lbs.	40@41
Boston butts, 9/8 lbs.	43@46
Boneless butts, c.t.	55@60
Neck bones	12
Pigs' feet, front	11@12
Kidneys	15@17
Livers	28@30
Brains	13@14
Ears	11@12
Snouts, lean in	13@15

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	28 @29
Sp. lean pork trim, 85%	38 @39
Ex. lean pork trim, 95%	42 @44
Pork cheek meat	30 @31
Boneless bull meat	32 @33
Boneless chucks	32
Shank meat	22
Beef trimmings	22
Dressed canners	22½
Dressed cutter cows	23
Dressed bologna bulls	23
Pork tongues	21 @22

CALF

Choice, 225 to 300 lbs.	37
Good, 225 lbs. down	36
Commercial	31

LAMBS

Choice lambs	42@43
Good lambs	40@41
Commercial lambs	38@39
Utility	34

MUTTON

Good and choice	20@21
Commercial	19
Cull	17

WHOLESALE SMOKED MEATS

Fancy regular hams	57@58
14/18 lbs., parchment paper	57@58
Fancy skinned hams	58@60
14/18 lbs., parchment paper	58@60
Fancy trim, brisket off, bacon	50@61
8 lb. down, wrap	50@61
Square cut seedless bacon	55
8 lb. down, wrap	61@62
No. 1 beef sets, smoked	65
Insides, C Grade	65
Outsides, C Grade	65
Knuckles, C Grade	65

FANCY MEATS

Tongues, corned	45
Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.05
Beef kidneys	30
Lamb fries	33
Beef livers	35
Ox tails under ½ lb.	16
Over ½ lb.	30

DRY SAUSAGE

Cervelat, ch. hog bungs	74 @76
Thuringer	40@42
Farmer	57 @58
Holsteiner	56 @58
B. C. salami, ch.	70
B. C. salami, new condition	42 @44
Genoa style salami, ch.	80 @84
Pepperoni	66
Mortadella, new condition	39
Cappicola (cured)	84
Italian style hams	87

DOMESTIC SAUSAGE

Pork sausage, hog casings	44½
Pork sausage, bulk	41½
Frankfurters, sheep casings	41
Frankfurters, hog casings	39
Bologna	36
Bologna, artificial casings	36
Smoked liver, hog bungs	42½ @43½
Head cheese	29½
New Eng. lunch, specialty	54 @57½
Minced luncheon spec., ch.	35 @37½
Tongue and blood	40
Blood sausage	40
Souse	27½ @28½
Polish sausage	46½ @47

SPICES

(Basis Chgo., orig. bbls., bags, bales)	
Whole	Ground
Allspice, prime	28 31
Resifted	29 32
Chili powder	29 30
Cloves, Zanzibar	20½ 25½
Ginger, Jam., unbl.	21½ 24½
Cochin	19½ 23½
Mace, fcy. Banda	23½
East Indies	23½
West Indies	1.90
Mustard, flour, fcy.	35
No. 1	26
West India Nutmeg	1.05
Paprika, Spanish	60
Pepper, Cayenne	54½
Red, No. 1	55½
Pepper, Packers	75
Pepper, black	65@70
Pepper, white	73@75

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers
of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in., 180 pack	45 @53
Domestic rounds, over 1½ in., 140 pack	60 @78
Export rounds, wide, over 1½ in.	80 @90
Export rounds, medium, 1½ to 1½	45 @60
Export rounds, narrow, 1½ in. under	1.00@1.05
No. 1 weasands, 22 in. up	9 @11
No. 1 weasands, 24 in. up	11 @12
No. 2 weasands	6 @8
Middle sewing, 1½	1.15@1.30
Middle, select, wide, 2½ in.	1.30@1.45
Middle, select, extra, 2½ in.	1.45@1.70
Middle, select, extra, 2½ in. & up	1.90@2.15
Beef bungs, domestic	17
Dried or salted bladders, per piece:	
12-15 in. wide, flat	11 @12
10-12 in. wide, flat	8 @9
8-10 in. wide, flat	5 @6

Pork casings:	
Extra narrow, 20 mm. & da.	3.60@3.75
Narrow medium, 29@32 mm.	3.60@3.75
Medium, 32@35 mm.	3.80@3.95
Spe. medium, 35@38 mm.	3.90@4.05
Wide, 38@43 mm.	2.90@2.95
Extra wide, 43 mm.	2.80@2.85
Export bungs, 34 in. cut	37 @38
Large prime bungs, 34 in. cut	32 @35
Medium prime bungs, 34 in. cut	22 @24
Small prime bungs	13 @15
Middles, per set	30 @35

CURING MATERIALS

	Owt.
Nitrite of soda (Chgo. whse)	
In 425-lb. bbls., del.	8.75
Salt, nat. n. ton, f.o.b. N. Y.:	
Dbt. refined gran.	9.25
Small crystals	12.65
Medium crystals	13.65
Pure rfd., gran. nitrate of soda	4.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car of 90,000 lbs. or, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.20
Standard gran., f.o.b. refiners (2%)	6.10
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

SEEDS AND HERBS

	Ground
	Whole for Sau.
Caraway seed	53 @58
Cominos seed	45 @50
Mustard sd., fcy. yel.	30 @35
American	28
Marjoram, Chilean	18 @21
Oregano	19 @22



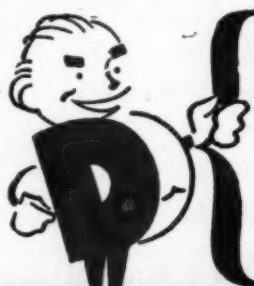
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HOLLYMATIC
ELECTRIC
HAMBURGER
PATTY
MAKER
Makes
1800 PATTIES
PER HOUR

- Each patty on a separate sheet of waxed paper
- Automatically molded, stacked and counted
- Every patty uniform in size and weight from one to four ounces
- Perfectly sanitary—no patty touched by hand
- Compact—only 18x18 inches at base
- \$850.00 F.O.B. Chicago, Stak-Kounter: \$80.00 extra
- No juices lost
- ALSO MAKES STEAK AND PORK SAUSAGE PATTIES

Holly Molding Devices, Inc.

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Los Angeles 14, California



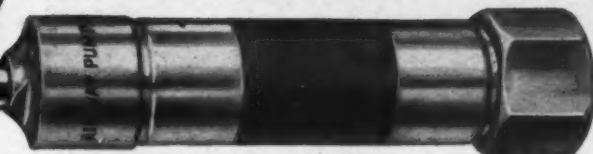
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PACKAGING
SERVICE**
CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

Leading Packers use

Air-O-chek Casing Valves

Increase output per hour
Save water (or air)
Reduce Maintenance



The patented AIR-O-CHEK feature—a ball and socket joint between the internal lever and the valve—gives easy control of flow by slightly depressing the nozzle. Shut-off is instant and positive, assuring leakproof operation.

Speeds production. Operator holds casing on nozzle and depresses the nozzle as needed with the same hand. The other hand is free to adjust casing as it fills.

Low Maintenance. No packing gland. Gives long, dependable, leakproof service without attention. Send for bulletin.

AIR-WAY PUMP & EQUIP. CO., 413 S. Jefferson St., Chicago 7

H. H. EDWARDS, INC.
ENGINEERS & CONTRACTORS

MEAT TRACK SYSTEMS

Furnished and Installed

**TROLLEYS • SCALES • RACKS
MEAT PACKING EQUIPMENT
MATERIAL HANDLING EQUIPMENT
CRANES • HOISTS • MONORAIL**

246 W. 14th St.

New York 11, N. Y.



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4



SOLVAY nitrite of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.

OHIO NATURAL CASING AND SUPPLY Co.

Specializing in SEWED CASINGS

141 WILSON ST.

Phone 2910

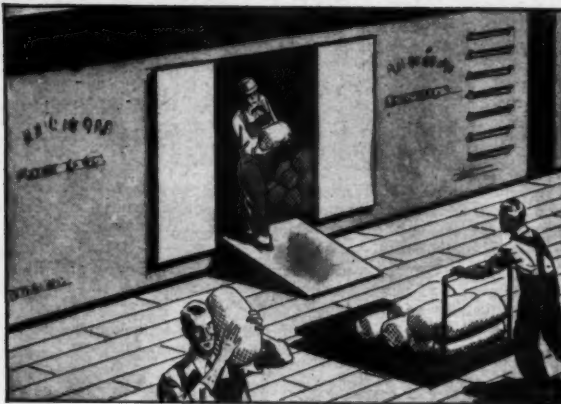
NEWARK, OHIO.

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SMALL LOT CUSTOM SEWING

CENTRALLY LOCATED

PROMPT SERVICE
GOOD YIELDS • REASONABLE PRICES

IF YOU ARE IN NEED OF SEWED CASINGS, WRITE US



Every shipment you make meets your same high standards

A pat on the back of America's packers! How heartily you deserve it. For every shipment you make of America's precious meats always meets the same high standards you have set for yourself. No wonder then that we makers of Adler Stockinets are patting ourselves on our backs over the fact that you've endorsed our top quality Stockinets for 23 years, that the top uniformity of Stockinets has merited such wide usage. We are glad to be a part of your great efforts.

fred l. bahner SELLING AGENT FOR
222 West Adams Street, Chicago 6, Ill.
THE ADLER CO.
CINCINNATI 14, OHIO

AROMIX PRODUCTS

HIGH QUALITY SEASONINGS AND SPECIALTIES

DEPENDABLE LIQUID AND DRY CURING COMPOUNDS

SUPERIOR BINDERS, EMULSIFIERS, PRESERVATIVES

CUSTOM BLENDING... OUR SPECIALTY

SCIENTIFIC MANUFACTURING AND PRECISION CONTROL

AROMIX

CORPORATION

612 W. LAKE ST., CHICAGO 6, ILL., DEARBORN 0990

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, MARCH 20, 1947

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	51n	51n
10-12	50n	50n
12-14	50n	50n
14-16	50n	50n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	50n	50n
18-20	49n	49n
20-22	47n	47n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	52	53n
12-14	52	53n
14-16	52	53n
16-18	52	53n
18-20	51	51n
20-22	50	50n
22-24	49@49	49n
24-26	44	44n
26-30	41	40@41
26-up, No. 2's	39 1/2	..

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	25n	26n
Clear plates	23n	23n
Square jowls	26	..
Low butts	24 1/2 @ 25	25

PICNICS

	Fresh or Frozen	S.P.
4-6	35 @ 35 1/2	35 1/2
6-8	35 @ 35 1/2	35 1/2
8-10	32 1/2 @ 33	32 1/2 @ 33
10-12	28 @ 29	29
12-14	27 1/2	27 1/2
8-up, No. 2's	27 1/2 @ 28	..

BELLIES

	Fresh or Frozen	Cured
6-8	48 @ 48 1/2	50
8-10	47 @ 47 1/2	48 1/2
10-12	47	48
12-14	43 1/2	45 1/2
14-16	40 1/2	42 1/2
16-18	36 1/2	38
18-20	36	37

D. S. BELLIES

	Clear
18-20	33 1/2
20-25	33 @ 33 1/2
25-30	33
30-35	32 1/2 @ 33
35-40	32 @ 32 1/2
40-50	32 @ 32 1/2

FAT BACKS

	Green or Frozen	Cured
6-8	25n	24
8-10	25n	24
10-12	25n	24
12-14	25n	24
14-16	25n	24
16-18	25n	24
18-20	25n	24
20-25	25n	24

FUTURE PRICES

MONDAY, Mar. 17, 1947

	LARD Open	High	Low	Close
Jul.	28.95	29.02	28.95	29.75a
Sep.	28.95	29.02	28.95	29.00n
Oct.	28.95	29.02	28.95	27.27 1/2n
Nov.	25.00	25.00

Sales: 8 lots.

Open interest at close Fri., Jul.: 95;
Sep., 80; Oct., 1, and Nov., 37 lots.

TUESDAY, Mar. 18, 1947

Jul.	29.00	29.50	29.00	29.00
Sep.	28.50	28.50a
Oct.	28.50	27.27 1/2n
Nov.	24.50	24.50	24.50a	24.50a

Sales: 5 lots.

Open interest at close Mon., Jul.:
95; Sep., 76; Oct., 1, and Nov., 37
lots.

WEDNESDAY, Mar. 19, 1947

Jul.	29.00	29.50	29.00	29.00a
Sep.	28.12 1/2	28.75	28.00	28.30
Oct.	28.12 1/2	28.75	28.00	27.25a
Nov.	24.00	24.35b	24.00	24.25

Sales: 16 lots.

Open interest at close Tues., Jul.:
95; Sep., 77; Oct., 1, and Nov., 36
lots.

THURSDAY, Mar. 20, 1947

Jul.	29.00	29.50	29.00	29.00a
Sep.	28.20	28.20
Oct.	28.20	27.00a
Nov.	24.02 1/2	24.02 1/2	24.00	24.00a

Sales: 14 lots.

Open interest at close Wed., Jul.:
94; Sep., 79; Oct., 1, and Nov., 37
lots.

FRIDAY, Mar. 21, 1947

Jul.	28.50	28.70b	28.50	28.70b
Sep.	28.00	27.97 1/2	28.00	28.00
Oct.	28.00	27.97 1/2	28.00	27.00n
Nov.	23.85	23.85	23.75	23.75a

Sales: 8 lots.

Open interest at close Thurs., Jul.:
94; Sept., 78; Oct., 1; and Nov., 37.

WEEK'S LARD PRICES

FRIDAY, MAR. 21, 1947

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Mar. 17	32.75b	31.25b	28.50n
Mar. 18	32.75b	31.50	28.50n
Mar. 19	32.75b	31.50ax	28.50n
Mar. 20	32.75	31.50ax	28.50n
Mar. 21	32.75ax	31.50n	28.50n

PACKER'S WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	..	34 @ 34 1/2
Chgo.	..	34 @ 34 1/2
Kettle rend., tierces, f.o.b.	..	34 @ 34 1/2
Chgo.	..	34 @ 34 1/2
Leaf, kettle rend., tierces	..	34 @ 34 1/2
f.o.b. Chgo.	..	34 @ 34 1/2
Neutral, tierces, f.o.b.	..	35 @ 35 1/2
Chicago	..	35 @ 35 1/2
Standard shortening	..	N. 30 @ 3.40
Shortening, tierces, caf
N. & S. Hydrogenated	..	42

CANADIAN KILL

Inspected slaughter in Canada for the week ended March 8, compared with the same week a year ago, is reported by the Dominion Department of Agriculture as follows:

CATTLE

	Week Ended Same Week	Last Year
Western Canada	12,485	17,475
Eastern Canada	4,727	10,288
Total	17,212	27,763

HOGS

Western Canada	32,263	54,461
Eastern Canada	27,117	48,115
Total	59,380	102,576

SHEEP

Western Canada	8,664	11,200
Eastern Canada	4,960	5,746
Total	13,624	17,015

HOG SUPPORT TO END

Secretary of Agriculture Anderson has announced that support prices of agricultural commodities will be terminated on December 31, 1948. Hogs are one of the commodities which at present are supported.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed		Mar. 18, 1947
Choice, native, heavy	44 1/2	@ 47 1/2
Choice, native, light	41	@ 44 1/2
Good	38	@ 42 1/2
Commercial	35 1/2	@ 38
Cut & cutter	22	@ 23
Utility	23 1/2	@ 25
Comm.	20	@ 27
Ref. bull	26	@ 28 1/2

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
120 to 136 lbs.	39.00 @ 41.00
137 to 153 lbs.	39.00 @ 41.00
154 to 171 lbs.	39.00 @ 41.00
172 to 183 lbs.	39.00 @ 41.00

CALF

Choice	33.00 @ 36.00
Good	30.00 @ 33.00
Commercial	24.00 @ 30.00

BEEF CUTS

City	
No. 1 ribs	55 @ 65
No. 2 ribs	50 @ 55
No. 1 loins	73 @ 78
No. 2 loins	60 @ 65
No. 2 hinds and ribs	54 @ 56
No. 1 rounds	46 @ 49
No. 2 rounds	46 @ 48
No. 1 chucks	35 @ 37
No. 2 chucks	32 @ 34
No. 3 chucks	22 @ 23
No. 1 briskets	34 @ 37
No. 2 briskets	31 @ 37
No. 1 hanks	18 @ 20
No. 2 hanks	18 @ 20
Hals, reg. 6 @ 8 lbs. av.	22
Hals, reg. 6 @ 8 lbs. av.	22

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.	48 @ 52
Shoulders, regular	42
Butts, regular 3/8 lbs.	45 @ 48
Hams, regular, under 14 lbs.	58
Hams, skinned fresh, under 14 lbs.	60 @ 62
Picnics, fresh, bone in	40
Pork trimmings, ex. lean	47
Pork trimmings, regular	36
Spareribs, medium	40 @ 42
Bellies, sq. cut, seedless, 8/12	48
City	
Pork loins, fr., 10/12 lbs.	48 @ 50
Shoulders, regular	35 @ 42
Butts, boneless, C.T.	62
Hams, regular, under 14 lbs.	55 @ 56
Hams, skid., under 14 lbs.	59
Picnic, bone in	40 @ 41
Pork trim, ex. lean	44 @ 48
Pork trim, regular	27
Spareribs, medium	41 @ 42
Boston butts, 3/8 lbs.	46 @ 47
Bellies, sq. cut, seedless, 8/12	52

VEAL—SKIN OFF

Choice carcass	36 @ 42
Good carcass	30 @ 36
Commercial carcass	24 @ 30
Utility	18 @ 22

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, MARCH 18, 1947

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	\$38.00-39.00
500-600 lbs.	35.00-40.00
600-700 lbs.	30.00-41.00
700-800 lbs.	39.00-41.00

Good:	
350-500 lbs.	35.00-37.00
500-600 lbs.	35.50-38.00
600-700 lbs.	36.00-39.00
700-800 lbs.	36.00-39.00

Commercial:	
350-600 lbs.	32.00-34.00
600-700 lbs.	32.00-35.00

Utility:	
350-600 lbs.	None

COO:	
Commercial, all wts.	25.00-27.00
Utility, all wts.	23.00-25.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL & CALF SKIN OFF, CARCASS BASIS

Choice:	
80-130 lbs.	26.00-42.00
130-170 lbs.	36.00-42.00

Good:	
50-80 lbs.	30.00-36.00
80-130 lbs.	32.00-36.00
130-170 lbs.	32.00-36.00

LAMBS

Choice lambs	42.00 @ 46.00
Good lambs	39.00 @ 43.00
Commercial	39.00 @ 42.00

STOCKERS AND FEEDERS

Shipments of stockers and feeders received in eight Corn Belt states¹ in February, compared with the same month a year ago, show a small increase for cattle and calves, and a sharp increase for sheep and lambs.

Cattle and Calves

	Feb., 1947	Feb., 1946
Stockyards	80,015	79,032
Direct	18,379	18,368

Total, Feb.	98,394	97,400
Total, Jan.-Feb.	252,550	194,515

Sheep and Lambs

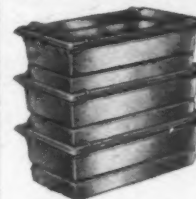
Stockyards	96,246	101,519
Direct	101,486	52,976
Total, Feb.	197,732	154,495
Total, Jan.-Feb.	368,383	256,369

¹Data is obtained from offices of state veterinarians. "Stockyards" includes stockers and feeders bought at all stockyards markets. "Directs" includes stockers and feeders from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest enroute.

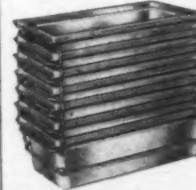
ALUMI-LUG

PATS. PENDING

The Sanitary and Lightweight Aluminum Delivery and Storage Box



Loaded ALUMI-LUGS may safely be stacked 5 and 6 high for truck deliveries or plant storage.



Tapered construction allows for compact nesting when not in use.

COMPLETELY SANITARY—Non corrosive alloy... Will not contaminate wet meats... welded construction eliminates bacteria traps... quickly and thoroughly cleaned... can't chip, no plating to wear off... approved by meat and health inspectors

LIGHTWEIGHT YET RUGGED—Inside dimensions are 32" x 13 1/2" x 10" deep but weighs only 11 1/2 lbs... Withstands severe drop tests and road shocks... special alloy used has tensile strength of 42,000 lbs. per sq. in.

DUAL PURPOSE STACKING BAR AND HANDLE—Handles are non-removable and in stacking position will support 5 or more ALUMI-LUGS with up to 900 lb. load

REDUCES COSTS—Life expectancy of 10 years or more eliminates need for constant replacement and results in a lower yearly cost... embossing of firm name on both sides of box insures against loss

For Further Information, See Your Local Dealer, or Write to

J. M. GORDON COMPANY
756 South Broadway Los Angeles 14, Calif.
MANUFACTURERS AND MARKETERS



TIDEWATER RED CYPRESS
Is the Answer to Any Problem of DECAY...
ODOR, TASTE or ACID!

...Its Superior Qualities Make It Ideal for a Wide Range of Industrial Uses

The Indians knew it, the Spaniards knew it, the French knew it, and those of English descent of the Southeastern regions have known for 150 years the superior qualities of Tidewater Red Cypress and its resistance to decay. Along the Atlantic Coastal Plain where lie buried cypress trees that grew over 100,000 years ago in the Pleistocene Age, many of which have since been dug up, give mute evidence of the lasting qualities of cypress never equalled for its decay resistance. In more recent years industry has also learned that it ticks the difficulties of odor, taste and acid. Tidewater Red Cypress has ALL the qualities you demand for many specific industrial demands.

Tidewater RED CYPRESS
"The Wood Element"

CAN BE FURNISHED FROM ST. LOUIS STOCKS

FLEISHEL LUMBER CO.

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

TALLOWES: After a somewhat quiet opening the tallow market was strong late this week and failed to show the reaction found in some of the other fats and oils. Top grade inedible appeared to be about 28c, with some trade at midweek rumored around that level. Although major buyers were holding their open bids to 27c, with smaller factors a little higher, there was good reason to believe that offerings in a round lot way would bring 28c with higher prices down the line for the lower grades.

Some edible tallow sold early in the week and at midweek at 30c, f.o.b. shipping point. An occasional tank of fancy was reported at 28c, or a cent over last week. Offerings of all grades were scarce.

Quotations on tallow on Thursday, March 20 (all prices are in carlots, f.o.b. producer's plant) were reported to be:

Edible, 30c; fancy, 27@28c; choice, 26½c; prime, 26¼c; special, 26¼c; No. 1, 26¼c; No. 3, 26¼c, and No. 2, 24½c.

A car of prime oleo stearine sold at 32c, Chicago.

GREASES: The supply situation is still tight and the market has been strong. Top grade grease appeared salable in a round lot way at 28c and a little may have moved at midweek at that level. Ostensible market on Thursday for choice white was 27@28c. Quotations on other greases on Thursday, March 20, were as follows:

A-white, 26¼c; B-white, 26¼c; yellow, 26c; house, 25¼c; brown 50 f.f.a., 24c.

NEATSFOOT OIL.—Both production and the volume of business in this oil continues very light. No reliable quotations for the various grades are available.

GREASE OILS.—The market for these oils continues well sold up, and prices are continuing to advance. No. 1 oil is quoted at 35½c, up 3c from the previous week, and up 5c from two weeks ago. Prime burning is 37½c, up 2c and 4c, respectively. Acidless tallow oil is quoted at 34¼c, also up 2c and 4c, respectively. Neatsfoot stock is 35c, up 2c from last week.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$30.00
Blood, dried 16% per unit of ammonia	9.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	38.50
in 100-lb. bags	41.50
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	9.00

Phosphates

Bone meal, steam, 3 and 50, bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	70.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	80.00

Dry Rendered Tankage

45/50% protein, unground, \$1.80 per unit of protein.

EASTERN FERTILIZER MARKET

New York, March 20, 1947

Trading was active in cracklings. Sales were made from \$1.70 to \$1.80. Some local blood moved at \$9.00 f.o.b. New York and more was wanted at this price. Demand is very active for all fertilizer chemicals and offerings are very limited. Several lots of re-sale fishmeal were reported sold.

Keep up on market trends by reading the market section.

BY-PRODUCTS MARKETS

(Chicago, March 20, 1947.)

Blood

Unground, per unit ammonia	\$9.00@9.50
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Digester Feed Tankage Materials

Unground, loose	\$9.00@9.50
Liquid stick, tank cars	8.50

Packinghouse Feeds

50% meat and bone scraps, bulk	\$100.00
55% meat scraps, bulk	110.00
50% feeding tankage with bone, bulk	100.00
60% digester tankage, bulk	120.00
80% blood meal, bulk	155.00
65% BPL special steamed bone meal, bagged	80.00

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	\$55.00@60.00
Steam, ground, 2 & 27	55.00@60.00

Fertilizer Materials

High grade tankage, ground 10@11% ammonia	\$6.00 and 10
Bone tankage, unground, per ton	40.00
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

Cake	\$1.90@2.00
Expeller	1.90@2.00

Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 3.00
Hide trimmings (green, salted)	1.75@1.80
Sinews and pizzles (green, salted)	1.75@2.00

Cattle jaws, skulls and knuckles	\$70.00@75.00
Pig skin scraps and trim, per lb.	.12@.13

Animal Hair

Winter coil dried, per ton	\$90.00@110.00
Summer coil dried, per ton	70.00@ 80.00
Winter processed, black, lb.	nom.
Cattle switches	4@5c
Winter processed, gray, lb.	11@12½c

Bones and Hoofs

Round shins, heavy	\$105.00@110.00
light	105.00@110.00
Flat shins, heavy	105.00@110.00
light	105.00@110.00
Blades, buttocks, shoulders & thighs	105.00@110.00
Hoofs, house run, assorted	85.00@ 90.00
Junk bones	45.00

Willibald Schaefer Company

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ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE • NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

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CHESTNUT 9630
TELETYPE
WESTERN UNION PHONE

VEGETABLE OILS

Vegetable oil prices this week were lower than those prevailing during the latter part of the period ended March 15. Meanwhile shortening prices have been marked up. The markets were generally quiet with no firsthand offerings available.

CORN OIL: Thursday's quotation was 36c paid and bid, or 1c down from a week earlier.

SOYBEAN OIL: The market was quoted at 32c paid, Decatur, with later delivery somewhat under that level. Last week's quotation was 34c.

PEANUT OIL: The nominal quotation for southeastern oil was 36c compared with 36c paid and asked late last week.

OLIVE OIL: Spot demand was reported rather quiet but the market had a steady undertone. Sellers were generally asking \$7 drums, Spanish, duty paid, on spot.

COTTONSEED OIL: Thursday's quotations were 36c paid in the Valley and 36c nominal for Southeast and Texas. This was steady with a week earlier. Trading in the cottonseed oil futures market at New York this week was as follows:

MONDAY, MARCH 17, 1947

	Open	High	Low	Close	Pr. cl.
May	41.00	41.25
July	38.00	39.00
Sept.	32.25	32.25	32.25	33.50	33.00
Oct.	28.25	28.00
Dec.	24.00	25.25
Jan., 1948.	26.00	25.50
Mar., 1948.

Total sales, 7 contracts.

TUESDAY, MARCH 18, 1947

	Open	High	Low	Close	Pr. cl.
May	38.00	41.00
July	38.51	38.51	35.50	38.50	38.00
Sept.	32.25	32.25	32.25	33.00	33.00
Oct.	28.00	28.00	27.50	28.00	28.25
Dec.	24.50	24.50	24.25	24.00	24.00
Jan., 1948.	24.00	26.00
Mar., 1948.	25.00	26.00

Total sales, 9 contracts.

WEDNESDAY, MARCH 19, 1947

	Open	High	Low	Close	Pr. cl.
May	38.00	38.00	38.00	37.00	38.00
July	38.00	38.00	38.00	38.00	38.50
Sept.	33.00	33.00
Oct.	27.50	27.50	27.50	27.00	28.00
Dec.	23.00	24.00
Jan., 1948.	25.00	24.00
Mar., 1948.	25.00	25.00

Total sales, 5 contracts.

THURSDAY, MARCH 20, 1947

	Open	High	Low	Close	Pr. cl.
May	38.00	38.00	37.00	37.25	38.00
July	32.00	32.00	31.00	31.75	33.00
Sept.	26.75	26.75	26.50	26.50	27.00
Oct.	22.50	23.00
Dec.	22.50	25.00
Jan., 1948.	24.00	25.00
Mar., 1948.

Total sales, 20 contracts.

*Bid. †Asked.

VEGETABLE OILS

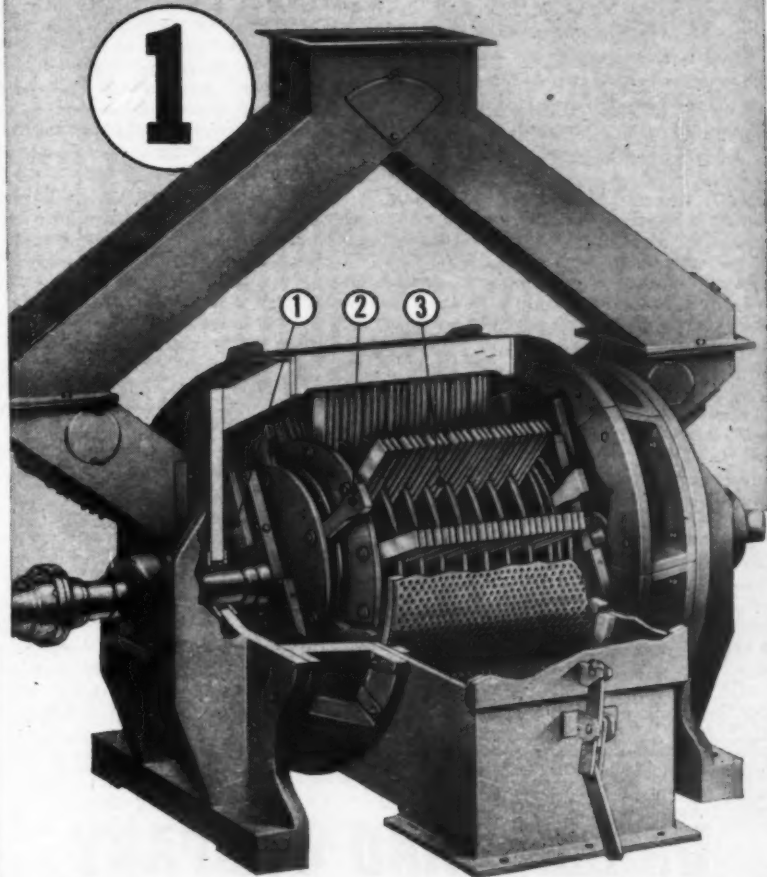
Crude cottonseed oil, carlots, f.o.b. mills	
Valley	36c pd.
Southeast	36c nom.
Texas	36c nom.
Soybean oil, in tanks, f.o.b. mills, Midwest	32c pd.
Corn oil, in tanks, f.o.b. mills	36c pd. & bid
Coconut oil, May-June	34c
Peanut oil, f.o.b. Southern points	36c nom.
Cottonseed foots	
Midwest and West Coast	8 1/2c
East	8 1/2c

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	43
White animal fat	43
Water churned pastry	42
Milk churned pastry	43

TRIPLE REDUCTION



1 The Importance of the Primary Phase of the Reduction Process

Controlled quality of the grind, and controlled degree of fineness produced by the Prater Dual Screen Pulverizer start with the primary phase of the Prater Triple Reduction Process. This primary reduction by the application of force to the mass shatters it immediately in a closed chamber. All material is reduced to proper size so that secondary reduction with peripheral feeding (2) and final sizing (3) of the Prater Triple Reduction Process of Pulverizing—and the Dual Screens—function at full efficiency.

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PRATER PULVERIZERS

HIDES AND SKINS

Packer hides active at irregular decline — Native steers, branded and heavy native cows down $\frac{1}{2}$ c — light cows start cent down but regain part of loss — branded steers cent down — President asks extension of present export controls.

Chicago

PACKER HIDES.—The packer hide market turned active at irregularly lower prices at midweek, with the largest volume of business for some weeks. Local packers sold a total of a little over 165,000 hides, while outside packers accounted for about 14,000 more, bringing the total to around 180,000 hides so far this week.

Mixed light and heavy native steers sold down $\frac{1}{2}$ c, branded steers a cent, heavy native cows $\frac{1}{2}$ @1c, branded cows $\frac{1}{2}$ c; light native cows started about a cent down but moved later at $\frac{1}{2}$ c down for northern and steady for light average points; what trading transpired on extreme light native steers was at 1@1 $\frac{1}{2}$ c down but market is considered at least on a parity with light cows at present.

Representatives of packer associations met with the Office of International Trade at Washington on Tuesday, in a demand for the ending of ex-

port controls on hides. Apparently the prospect was not favorable, and next day President Truman asked Congress to act quickly to extend export controls still in effect. Packers had been holding for steady prices on hides until that time and apparently this request was viewed as furnishing some answer to the earlier meeting.

At the opening of the week, one packer sold 1,750 Feb.-Mar. all-heavy native steers at 23c, and 3,000 all-lights of same dating at 23 $\frac{1}{2}$ c. At midweek and later, packers sold a total of 8,900 mostly Mar. mixed light and heavy native steers at 22 $\frac{1}{2}$ c, and the Association also sold 1,400 March at 22 $\frac{1}{2}$ c. An outside packer sold 1,250 native steers, at 22 $\frac{1}{2}$ c for heavier and 23c for lights.

One packer moved 4,500 March extreme light native steers, rather heavy average points, at 25 $\frac{1}{2}$ c, and the Association sold 300 at 26c; these prices look low now as compared with light cows, but offerings were said to be plump and not suitable for upper leather tanners.

The Association sold 3,500 March branded steers at 20c for both butts and Colorados, and two packers sold 21,000 Colorados at 20c; later, another packer sold about 4,500 Feb.-Mar. butt brands at 20 $\frac{1}{2}$ c and 4,600 Colorados at

20c. Heavy Texas steers are quotable at 20 $\frac{1}{2}$ c, light Texas steers around 21@21 $\frac{1}{2}$ c nom., and extreme light Texas steers 22 $\frac{1}{2}$ @23c.

All cow descriptions were in good demand. Packers sold a total of 28,800 mostly Mar. heavy native cows at 22 $\frac{1}{2}$ c, and 1,400 St. Pauls sold at 23 $\frac{1}{2}$ c. An outside packer sold 1,250 also at 22 $\frac{1}{2}$ c.

The Association sold 3,500 Chgo. March light native cows at 25c, or a cent down; on later trading, this selection regained $\frac{1}{2}$ c on northern, while light average points moved steady with last week. One packer sold 3,600 Mar. regular points at 25 $\frac{1}{2}$ c; two packers sold a total of 33,000 light native cows, in a range of 25 $\frac{1}{2}$ c to 27c, depending upon average weights and points; later, 5,300 northern sold at 25 $\frac{1}{2}$ c, and 1,900 Okla. City light cows at 27c. Two outside packers sold 5,500 light cows at 25 $\frac{1}{2}$ c for northern, and another sold 1,400 at 26c.

At midweek, two packers sold 22,200 mostly Mar. branded cows, and the Association 4,000, all at 22 $\frac{1}{2}$ c, or $\frac{1}{2}$ c down. Later, one packer sold 12,500 more branded cows, northern points at 22 $\frac{1}{2}$ c and Kansas City and Okla. City at 23c. Two outside packers cleared 2,500 branded cows at 22 $\frac{1}{2}$ c.

There has been no trading reported in packer bulls; last sales, previous week, were at 18 $\frac{1}{2}$ c for Feb.-Mar. native bulls and 17 $\frac{1}{2}$ c for brands.

OUTSIDE SMALL PACKERS.—Outside small packers have been holding offerings at strong prices, while tanners are inclined to discount heavy hides sharply, although willing to pay a premium for light stock. Quite a few small packer hides around 60/65 lb. avge. sold at 18c, selected, f.o.b. midwest points, for all-wt. native steers and cows, with brands at a cent less. Some 58 lb. and down sold at 19c, 47-lb. at 20c, selected, f.o.b. midwest points, and 21c was available for 45-lb. stock.

PACIFIC COAST.—No trading has come to light this week in the Pacific Coast market. Larger killers had been asking 30c last week for March hides, while some small packer Feb. hides were available at 19c, flat, but tanners talk these prices as a little high at present.

COUNTRY HIDES.—No representative trading has been reported in the country market since the packer trading. The country market had been picked pretty clean of light stock and not much remaining at present except less desirable heavy hides, according to traders, who quote country all-weight hides of fairly heavy average around 17@18c nom., flat, with brands at a cent less. Desirable light stock could be sold at 19c.

CALF AND KIPSKINS.—There has been no apparent trading in packer calf or kipskins this week but market continues in a firm position at last trading prices, with calf in very good demand. Packers sold March calfskins previous week at 72 $\frac{1}{2}$ c for northern heavies 9 $\frac{1}{2}$ /15 lb., and lights under

DARLING AND COMPANY

U. S. YARDS • CHICAGO, ILL.

ARE BUYERS

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GREEN HIDES AND CALFSKINS
LAMB AND SHEEP PELTS

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YARDS 3000 EXT. 73, H. F. HUNT
FOR QUOTATION

quotable
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at Texas

in good
of 28,800
at 22½c,
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heavies and lights.

Last trading in packer Feb.-Mar.
kipskins, previous week, was on basis
of northern natives at 36c and brands
32c; northern over-weights at 32c, and
branded over-weights at 29c. Southern
kips sold at 34c for natives, and 31c
for brands; southern over-weights at
30c, and branded over-weights at 27c,
or 2c under northern.

One packer sold 2,500 regular slunks
early this week at \$3.65, steady price;
hairless slunks are quoted at \$1.20, the
last trading price couple weeks back.

Some open trading is awaited to
establish the market on city calf and
kips; at the present high levels for
skins, some collectors are selling basis
New York trim and selection, and de-
mand is so keen that most trades are
being made privately.

Country calfskins sold up to 43c, flat,

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Mar. 20, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@22½	23 @23½	@15½
Hvy. Tex. str.	@20½	@21½	@14½
Hvy. butt			
Hvy. Col. str.	@20½	@21½	@14½
Ex-light Tex.			
stra.	22½ @23	23 @23½	@15
Brnd'd cows.	22½ @23	23 @23½	@14½
Hvy. nat. cows.	22½ @23½	23 @24	@15½
Lt. nat. cows.	25½ @27	26 @27	@15½
Nat. bulls.	@18½	@18½	@12
Brnd'd bulls.	@17½	@17½	@11
Calfskins.	70 @72½	70 @72½	23½ @27
Kips, nat.	34 @36	34 @36	@20
Kips, brnd'd.	31 @33	31 @33	@17½
Slunks, reg.	@3.05	@3.05	@1.10
Slunks, hris.	@1.20	@1.20	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	18 @21	20 @23	@15
Brnd'd all wts.	17 @20	19 @22	@14
Nat. bulls.	15½ @16	15½ @16	@11½
Brnd'd bulls.	14½ @15	14½ @15	@10½
Calfskins.	@.65	@.65	20½ @23
Kips, nat.	@.34	@.34	@18
Slunks, reg.	@3.25	@3.25	@1.10
Slunks, hris.	@1.10	@1.10	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	17 @19	17 @20	14½ @15
Hvy. cows.	17 @19	17 @20	14½ @15
Bulls	17 @19	17 @20	@15
Extremes	17 @19	17 @20	@15
Bulls	12 @13	12 @13	10½ @11
Calfskins	35 @43	35 @40	16 @18
Kipskins	25 @30	25 @27	@16
Hemchides	7.50 @8.75	7.50 @8.75	6.50 @8.00

All country hides and skins quoted on flat trim-
med basis.

SHEEPSKINS

Flr. shearings.	@2.00	2.00 @2.15	@2.15
Dry pelts.	@.26	.25 @.26	24½ @25½

for 1's and 2's. Country kips are nom-
inal around 28@30s.

SHEEPSKINS.—Shearing is getting
under way in the Texas section and a
few No. 2's and 3's are beginning to
come but not sufficient as yet to define
the market on those grades. Two cars
of No. 1 packer shearings, also a cou-
ple odd lots, moved this week at \$2.00.
No. 2's are quotable at \$1.40, and No.
3's quoted around 90c nom., with \$1.00
asked in at least one quarter. Fall
clips are quiet and quoted around \$3.00,
last reported trading price. Pickled
skins continue quiet and draggy, with
offerings of packer production in a
range of \$14.00@16.00 per doz. straight
run. Packer wool pelts are called firm
around \$4.05@4.10 per cwt. liveweight
basis for March production; good in-
quiry reported and kill has been declin-
ing. The USDA estimated inspected
kill of sheep and lambs for week ended
March 15 at 282,000 head, six percent
under the 300,000 of previous week,
and 39 percent under the 464,000 of
same week a year ago.

N. Y. HIDE FUTURES

MONDAY, MARCH 17, 1947

	Open	High	Low	Close
June.	21.35b	21.90	21.60	21.60b
Sept.	20.20b	20.65	20.25	20.35
Dec.	20-19.94	20.11	19.65	19.85b

Closing 3 to 10 higher; Sales 54 lots.

TUESDAY, MARCH 18, 1947

June.	21.60b	22.05	21.75	21.85b
Sept.	20.25b	20.60	20.45	20.50b
Dec.	19.90b	20.10	20.10	20.00b

Closing 15 to 25 higher; Sales 13 lots.

WEDNESDAY, MARCH 19, 1947

June.	22.00	22.00	21.80	21.95
Sept.	20.50b	20.70	20.65	20.65
Dec.	20.10b	20.30	20.15	20.20b

Closing 10 to 20 higher; Sales 36 lots.

THURSDAY, MARCH 20, 1947

June.	21.60b	21.80	21.50	21.65
Sept.	20.60b	20.60	20.10	20.35
Dec.	20.05b	19.95	19.67	19.95

Closing 25 to 30 lower; Sales 29 lots.

FRIDAY, MARCH 21, 1947

June.	21.40b	20.55	20.50	21.75b
Sept.	20.37b	20.00	20.00	20.52-3
Dec.	19.85b	19.95b

Closing unchanged to 15 higher; Sales 30 lots.

FRIDAY'S CLOSINGS

Provisions

Provisions sold mostly lower during
the week under the influence of a \$1.40
decline in average live hog prices. Green
skinned hams and picnics dropped from
½c to 2½c per lb. in moderate trade.
Loins, spareribs and Boston butts,
however, held unevenly steady. Late
prices for green skinned 10/18 hams at
Chicago were around 52c; for 8 and up
green picnics, 28c.

Cottonseed Oil

Closing prices for cottonseed oil
futures Friday at New York were: May
37.00ax; July 37.00b; Sept. 32.00ax;
Oct. 26.00b, 28.00ax; Dec. 22.00b,
24.50ax; Jan. 22.00b, 24.00ax; Mar.
24.00ax. Sales were 3 lots.

CHICAGO PROVISION STOCKS

Storage stocks of prime steam lard
at Chicago were reduced nearly 4,000-
000 lbs. during the first half of March,
but still approached twice the quantity
in store on March 14 a year ago.

Total storage stocks of all meats
showed relatively little change through-
out the first part of the month, registering
a reduction of only a few thousand
pounds, and were still more than three
times the total on the same date a year
ago.

	Mar. 14, '47, lbs.	Feb. 28, '47, lbs.	Mar. 14, '46, lbs.
P. S. lard (a)	23,720,427	27,588,257	12,510,279
P. S. lard (b)
Other lard	19,165,820	22,312,762	4,874,811
Total lard	42,886,247	49,901,009	17,385,090
D. S. cl. bellies (cont.)	156,400	302,300	35,000
D. S. cl. bellies (other)	4,808,075	4,672,786	1,508,547
Total D. S. cl. bellies	4,964,475	4,975,086	1,538,547
D. S. rib bellies.	18,500
Total, all meats.	4,964,475	4,975,086	1,557,047

(a) Made since October 1, 1946.
(b) Made previous to October 1, 1946.
The above figures cover all meat and lard in
storage in Chicago, including Government holdings.

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LIVESTOCK MARKETS *Weekly Review*

Weekly Inspected Meat Production Down to 280,000,000 Lbs. But Above Last Year

THE decline in federally inspected meat production continued during the week ended March 15 with volume totaling only about 280,000,000 lbs., or 5 per cent below the 296,000,000 lbs. produced during the preceding week. The U. S. Department of Agriculture reported, however, that production was 7 per cent above the 263,000,000 lbs. for the corresponding week in 1946.

Cattle slaughter under federal inspection for the week was estimated at 293,000 head, which was 1 per cent below 297,000 slaughtered last week, but 35 per cent above 217,000 slaughtered during the comparable week a year earlier. Beef production was calculated at 152,000,000 lbs., compared with 154,000,000 lbs. during the preceding week and 118,000,000 in the same week in 1946.

Calf slaughter, estimated at 149,000 head and setting a new record high for any March week, was 16 per cent above the 129,000 head reported for last week and 32 per cent above 113,000 recorded for the like week last year. Output of inspected veal for the three weeks under comparison was 13,900,000, 12,600,000 and 9,100,000 lbs., respectively.

Hog slaughter continued to decline seasonally and was estimated at 725,000 head, or 13 per cent below 830,000 head slaughtered during the preceding week and 9 per cent below the 793,000 head reported for the same week in 1946. Estimated pork production was 101,000,000 lbs., compared with 115,000,000 lbs. last week and 115,000,000 lbs. in the same week last year. Lard production totaled 27,200,000 lbs., compared with 30,600,000 lbs. last week and 22,700,000 lbs. in the comparable week last year.

The number of sheep and lambs

slaughtered during the week was estimated at 282,000 head, 6 per cent below 300,000 reported for the preceding week and 39 per cent below 464,000 processed in the same period last year. Production of inspected lamb and mutton in

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during February, 1947, by stations, with comparative totals:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	35,435	38,429	132,846	186,052
Baltimore, Phila.	21,791	4,024	89,494	6,554
NORTH CENTRAL				
Cinti., Cleve., Indpls.	57,814	13,500	207,425	13,265
Chicago, Elburn	119,324	41,426	316,006	86,271
St. Paul-Wis. group ¹	97,656	150,614	355,884	61,541
St. Louis area ²	59,219	25,295	215,058	42,039
Sioux City	47,851	922	160,588	52,019
Omaha	97,078	5,405	106,765	93,813
Kansas City ..	75,171	18,968	169,010	84,278
Iowa & So. Minn. ³	72,878	17,369	657,793	144,603
SOUTHEAST⁴	16,890	9,374	106,738	1
SO. CENT. WEST⁵				
95,494	33,650	218,680	135,282	
ROCKY MOUNTAIN⁶				
32,882	1,974	60,657	45,513	
PACIFIC⁷	99,081	15,523	102,418	128,446
Centers	898,564	376,473	2,989,357	1,079,677
Stations	243,982	144,962	907,571	191,241
Total—Feb.	1,142,546	521,435	3,896,928	1,270,918
Total—Jan.	1,403,139	590,859	5,844,391	1,541,717
Total—Feb., 1946	1,014,598	426,756	4,098,483	2,190,064
Av. Feb. 5-yr. (1942-46) ...	990,126	406,694	4,714,637	1,644,706

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Natl. Stock Yards, East St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes South St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

the three weeks under comparison amounted to 13,000,000, 13,500,000 and 21,100,000 lbs., respectively.

U. S., MEXICO AGREE ON PLAN FOR FOOT-MOUTH CONTROL

An \$18,000,000 program for fighting foot and mouth disease south of the border has been agreed upon by agricultural representatives of the United States and Mexico, according to a USDA announcement this week. Official negotiations between the two governments is necessary to final formal adoption.

The program proposes that the United States make \$7,500,000 available for cattle indemnities through June 30, and spend \$1,500,000 for equipment and special services, and that Mexico spend \$7,600,000 for personnel, equipment and supplies and earmark another \$1,750,000 for slaughter indemnity covering hogs, sheep and goats.

U. S. government officials are predicting that it will take at least two years to wipe out foot-and-mouth disease in Mexico.

BORDER CATTLEMEN ORGANIZE

The New Mexico Cattle Growers Association moved recently to establish a common policy in border states in order to combat the threat presented by the recent outbreak of hoof and mouth disease in Mexico. Association officers were directed by resolution of the annual convention to confer with representatives of other associations and livestock groups of California and Texas to map a program which would maintain unrestricted movement of livestock in the border states.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on March 19, 1947, reported by the Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$23.00-26.50	\$22.25-24.75	\$	\$	\$
140-160 lbs.	26.00-27.25	24.25-27.00	26.75-27.00	26.75-27.25	27.25 only
160-180 lbs.	26.50-27.75	26.00-27.75	26.75-27.00	27.00-27.25	27.25 only
180-200 lbs.	27.50-27.75	27.50-27.75	27.00-27.50	27.10-27.35	27.25 only
200-220 lbs.	27.50-27.75	27.50-27.75	27.00-27.50	27.10-27.35	27.25 only
220-240 lbs.	27.50-27.75	27.50-27.75	27.00-27.50	27.10-27.25	27.25 only
240-270 lbs.	27.00-27.60	27.25-27.75	27.00-27.75	27.10-27.25	27.00-27.25
270-300 lbs.	26.65-27.25	27.00-27.50	27.00-27.25	27.00-27.15	26.75-27.00
300-330 lbs.	26.50-26.90	26.75-27.25	26.75-27.00	26.65-27.00	26.50-26.75
330-360 lbs.	26.25-26.75	26.50-27.00	26.75-27.00	26.50-26.75	26.25-26.50

Medium:

160-220 lbs.	24.00-27.00	24.00-27.50	26.50-27.00	26.75-27.25	26.00-26.25
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BOARS:

Good and Choice:

270-300 lbs.	24.50-24.75	24.25-24.50	24.25 only	24.00-24.25	24.25-24.50
300-330 lbs.	24.50-24.75	24.25-24.50	24.25 only	24.00-24.25	24.25-24.50
330-360 lbs.	24.25-24.50	24.25-24.50	24.25 only	24.00-24.25	24.25-24.50
360-400 lbs.	24.00-24.50	24.25-24.50	24.25 only	24.00-24.25	24.25-24.50

Good:

400-450 lbs.	23.75-24.25	23.75-24.50	24.25 only	24.00-24.25	24.25-24.50
450-550 lbs.	23.50-24.00	22.75-24.00	24.00-24.25	24.00-24.25	24.25-24.50

Medium:

220-350 lbs.	22.50-24.00	21.75-24.00	23.75-24.25	23.75-24.00	23.75-24.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	24.75-26.50	25.00-27.00	23.50-26.50	23.75-26.75	24.50-27.50
900-1100 lbs.	25.25-28.00	25.50-27.50	24.00-27.00	24.25-27.50	25.00-28.00
1100-1300 lbs.	26.50-29.50	26.00-28.00	24.50-27.75	24.75-27.75	25.00-28.50
1300-1500 lbs.	27.00-30.00	26.00-28.00	25.25-28.25	24.75-27.75	25.00-28.50

STEERS, Good:

700-900 lbs.	22.00-24.75	21.50-25.00	20.75-24.00	21.00-24.25	20.50-24.75
900-1100 lbs.	23.00-25.25	22.50-26.00	21.25-24.50	21.25-24.50	20.50-25.00
1100-1300 lbs.	23.50-26.50	23.00-26.00	22.25-25.00	21.75-24.75	21.00-25.00
1300-1500 lbs.	24.00-27.00	23.00-26.00	22.50-25.00	22.00-24.75	21.00-25.00

STEERS, Medium:

700-1100 lbs.	18.00-23.00	17.50-22.00	17.50-22.00	17.00-21.75	15.75-21.00
1100-1300 lbs.	19.00-23.50	18.50-23.00	19.00-22.00	19.25-22.00	15.75-21.00

STEERS, Common:

700-1100 lbs.	16.00-18.50	15.00-18.50	14.00-17.50	14.00-17.00	13.75-15.75
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HIFERS, Choice:

600-800 lbs.	23.50-25.00	24.00-26.00	22.50-24.75	23.00-25.00	23.00-25.50
800-1000 lbs.	24.00-26.50	24.00-26.00	22.75-25.00	23.25-25.50	23.25-25.50

HIFERS, Good:

600-800 lbs.	21.50-23.50	20.00-24.00	19.50-22.50	19.75-23.00	19.25-23.25
800-1000 lbs.	21.50-24.00	21.00-24.00	20.00-22.75	20.00-23.25	19.75-23.25

HIFERS, Medium:

500-900 lbs.	17.00-21.50	16.00-20.00	15.50-19.50	14.50-20.00	15.50-19.75
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HIFERS, Common:

500-900 lbs.	14.50-17.00	13.00-16.00	12.00-15.50	12.50-14.50	13.50-15.50
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COWS (All Weights):

Good	16.00-18.00	15.50-17.50	15.00-17.00	15.25-17.75	14.50-16.50
Med.	13.75-16.00	13.50-15.50	13.25-15.00	13.75-15.25	13.25-14.50
Cut. & com.	11.00-13.75	11.50-13.50	11.00-13.25	11.50-13.75	10.75-13.25
Canner	10.75-11.25	10.00-11.50	10.00-11.00	10.50-11.50	10.00-10.75

BULLS (Ylgs. Excl.), All Weights:

Beef, good	16.00-16.75	16.50-17.00	15.50-16.00	16.00-16.50	15.00-15.50
Sausage, good	16.25-17.25	16.00-16.50	15.25-15.75	15.00-16.00	15.00-15.50
Sausage, medium	14.00-16.25	14.00-16.00	13.25-15.25	13.50-15.00	13.50-15.00
Sausage, cut. & com.	13.00-14.00	11.50-14.00	11.75-13.25	11.75-13.50	10.00-13.50

VEALERS:

Good & choice	23.00-28.00	19.50-25.50	18.00-22.00	21.00-26.00	19.00-29.00
Com. & med.	12.00-23.00	11.00-19.50	12.00-18.00	11.00-21.00	12.00-19.00
Cull	10.00-12.00	9.00-11.00	10.00-12.00	8.00-11.00	8.00-12.00

CALVES:

Good & choice	19.00-21.00	18.50-22.00	17.50-20.50	17.50-20.50	18.00-21.00
Com. & med.	12.50-19.00	12.00-18.50	12.00-17.50	11.00-17.50	10.50-18.00
Cull	11.00-12.50	9.00-12.00	10.00-12.00	8.50-11.00	9.00-10.50

SLAUGHTER LAMBS AND SHEEP:

LAMBS: Choice (Closely Sorted):

Good & choice	23.50-23.75	23.75-24.25	22.75-23.25	22.00-22.65	23.00-23.50
Medium & good	19.50-23.25	19.00-23.50	18.00-22.50	19.50-21.65	18.50-22.75
Common	16.25-18.50	15.50-18.00	14.50-17.00	16.75-19.25	15.50-18.25

EWES:

Good & choice	9.50-10.50	8.00-9.00	9.25-10.00	9.00-9.50	8.50-9.50
Common & med.	7.00-9.25	6.50-8.00	7.50-9.00	7.50-8.75	7.00-8.25

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Mar. 15, 1947.

	CATTLE		
	Week ended	Prev. week	Cor. 1946
Chicago	24,419	25,202	15,376
Kansas City	17,166	17,143	9,032
Omaha	23,974	24,230	19,937
E. St. Louis	15,810	12,565	3,246
St. Joseph	9,016	8,710	3,531
Sioux City	11,927	11,653	5,330
Wichita	3,308	3,308	1,716
Philadelphia	3,076	3,122	3,874
Indianapolis	2,707	3,304	689
New York & Jersey City	9,069	9,467	11,041
Okl. City	6,748	8,177	1,992
Cincinnati	3,788	6,084	7,101
Denver	8,933	8,896	6,284
St. Paul	17,951	11,174	11,552
Milwaukee	3,763	3,860	3,554
Total	163,655	156,887	107,255

*Cattle and calves.

	HOGS		
	Week ended	Prev. week	Cor. 1946
Chicago	21,044	28,246	62,309
Kansas City	25,531	33,739	24,588
Omaha	26,487	35,060	34,242
E. St. Louis	20,526	21,673	49,839
St. Joseph	10,720	12,653	16,837
Sioux City	19,647	29,587	25,680
Wichita	2,146	2,392	2,906
Philadelphia	8,744	10,722	8,662
Indianapolis	19,954	22,404	10,265
New York & Jersey City	26,197	30,713	38,503
Okl. City	8,779	9,890	7,651
Cincinnati	10,241	7,212	15,932
Denver	9,044	9,797	11,432
St. Paul	17,938	16,039	21,071
Milwaukee	3,408	3,925	3,717
Total	230,408	274,061	333,034

	SHEEP		
	Week ended	Prev. week	Cor. 1946
Chicago	7,298	8,869	20,526
Kansas City	14,235	15,000	20,496
Omaha	20,692	20,799	35,011
E. St. Louis	3,431	3,338	5,140
St. Joseph	8,949	11,844	19,828
Sioux City	9,987	12,461	15,653
Wichita	3,126	3,064	7,032
Philadelphia	2,022	2,113	3,313
Indianapolis	1,029	655	1,867
New York & Jersey City	42,214	38,997	61,335
Okl. City	1,830	2,137	10,038
Cincinnati	3,009	3,982	498
Denver	10,023	11,103	13,291
St. Paul	6,472	4,435	11,841
Milwaukee	314	273	1,241
Total	131,972	136,070	227,110

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration

Des Moines, Ia., Mar. 20.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady to 25c lower for the first four days of the week. However, heavier weights and sows show a touch of strength in some localities.

Hogs, good to choice:	
160-180 lb.	\$24.75@27.25
180-240 lb.	26.75@27.25
240-330 lb.	26.25@27.25
330-360 lb.	26.25@27.00

Sows:	
270-330 lb.	\$24.00@24.50
400-550 lb.	23.75@24.25

Receipts of hogs at Corn Belt markets for the week ended Mar. 20, were as follows:

	This week	Same day last wk.
Mar. 14	15,300	24,000
Mar. 15	29,200	28,900
Mar. 17	38,000	37,000
Mar. 18	26,100	26,000
Mar. 19	27,400	27,500
Mar. 20	21,800	19,000

NEW YORK LIVESTOCK

Livestock prices at Jersey City, March 18, 1947:

CATTLE:	
Steers, gd.	\$ 24.50
Steers, med.-gd.	15.00@16.00
Bulls, sausage	8.75@12.00
Cows, cut. & can.	8.75@12.00

CALVES:	
Vealers, com.-med.	\$15.00@18.00
Vealers, gd. to ch.	22.00@28.00
Med.	18.00@22.00
Cull to com.	12.00@15.00
Cull	10.00@12.00

HOGS:	
Gd. & ch.	\$27.00

LAMBS:	
Gd. & ch.	\$24.50

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended March 15, 1947:

	Cattle	Calves	Hogs	Sheep
Salable	558	1,033	515	128
Total (incl. direct)	5,678	10,147	13,945	37,074
Previous week:				
Salable	498	408	348	3
Total (incl. direct)	5,865	8,140	14,739	25,108

*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended March 15, were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 15	297,000	245,000	291,000	
Mar. 8	296,000	310,000	206,000	
1946	247,000	333,000	255,000	
1945	264,000	257,000	202,000	
1944	208,000	717,000	246,000	

AT 11 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 15	197,000			
Mar. 8	242,000			
1946	284,000			
1945	227,000			
1944	587,000			

AT 7 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 15	207,000	165,000	121,000	
Mar. 8	211,000	206,000	125,000	
1946	173,000	228,000	174,000	
1945	188,000	189,000	177,000	
1944	151,000	521,000	164,000	

LIVESTOCK SUPPLY SOURCES

Percentages of livestock purchased at stockyards and purchased direct during January are reported by the USDA, with comparisons for the preceding month and for the same month a year ago.

	Jan. 1947	Dec. 1946	Jan. 1946
	Per cent	Per cent	Per cent
CATTLE:			
Stockyards	75.8	77.0	71.8
Direct	24.2	23.0	28.2
CALVES:			
Stockyards	61.5	63.8	50.1
Direct	38.5	36.7	49.9
HOGS:			
Stockyards	32.4	31.7	30.4
Direct	67.6	68.3	69.6
SHEEP AND LAMBS:			
Stockyards	60.2	56.9	59.2
Direct	39.8	43.1	41.8

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 15, 1947, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 2,408 hogs; Swift, 502 hogs; Wilson, 2,006 hogs; Agar, 3,012 hogs; Shippers, 2,317 hogs; Others, 3,520 hogs.
Total: 24,419 cattle; 3,615 calves; 8,361 hogs; 7,298 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	4,206	658	1,001
Cudahy	2,208	590	454
Swift	3,704	1,118	1,463
Wilson	2,472	809	857
Hampe	708
E.A.P.	284
Others	4,297	85	1,166
Total	18,169	3,200	4,941

OMAHA

Cattle	Calves	Hogs	Sheep
Armour	7,458	4,954	6,953
Cudahy	5,109	2,305	5,138
Swift	6,573	1,283	6,782
Wilson	3,129	2,489	...
Independent	...	584	...
Others	...	5,201	...

Cattle and calves: Eagle, 38; Great-
er Omaha, 268; Hoffman, 112; Roth-
child, 487; Roth, 210; Live Stock, 132;
Kegan, 1,159; Merchants, 48.
Total: 24,688 cattle and calves;
18,768 hogs, and 18,843 sheep.

E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	3,328	1,876	5,033
Swift	4,963	2,811	4,392
Hunter	1,073	...	3,455
Key	...	1,021	...
Bel	...	723	...
Swift	...	723	...
Others	2,003	198	4,915
Shippers	3,646	1,908	10,200
Total	15,810	6,883	30,728

SIOUX CITY

Cattle	Calves	Hogs	Sheep
Cudahy	4,218	106	4,774
Armour	3,099	55	7,696
Swift	3,104	70	4,308
Others	414
Shippers	11,756	3	9,490
Total	23,191	234	29,238

ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift	2,908	452	2,729
Armour	3,169	270	3,109
Others	4,621	237	720
Total	10,788	965	6,558

Not including 715 cattle, 4,793 hogs,
and 604 sheep bought direct.

WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	1,440	822	1,535
Goggen
Belm	429
Duan
Osterberg	413	...	30
Dold	108	...	547
Snodow	27	...	34
Excel	474
Others	2,418	...	419
Total	4,904	822	2,565

OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	2,634	293	1,839
Wilson	2,595	583	1,963
Others	424	1	824
Total	5,673	827	4,126

Not including 248 cattle, and 4,653
hogs bought direct.

CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's	195
Kahn's	...	4,047	...
Lacey	...	304	...
Meyer	...	1,589	...
Schlachter	117	127	...
Schroth	163	1	2,487
National	157
Others	2,080	1,206	3,062
Total	2,517	1,334	11,489

Not including 3,029 cattle and 1,264
hogs bought direct.

FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour	1,406	1,283	1,480
Swift	846	877	1,601
Blue
Bonnet	569	11	...
City	49	...	139
Rosenthal	347
Total	3,168	2,171	3,310

DENVER

Cattle	Calves	Hogs	Sheep
Armour	1,864	183	3,464
Swift	2,198	346	2,728
Cudahy	935	114	1,493
Others	3,454	277	1,094
Total	8,474	820	8,779

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	6,247	4,594	6,929
Bartuch	712	...	1,156
Cudahy	1,333	3,297	...
Riffin	790	60	...
Superior	1,570
Swift	7,299	7,361	11,000
Others	2,203	2,343	3,698
Total	20,154	17,425	21,696

TOTAL PACKER PURCHASES

Week ended	Prev. week	Cor.
Mar. 15	161,955	163,990
Cattle	161,955	163,990
Hogs	100,490	185,921
Sheep	104,968	122,888

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Mar. 14	1,069	305	4,525
Mar. 15	441	74	5,864
Mar. 17	15,419	1,604	9,687
Mar. 18	7,801	1,002	10,515
Mar. 19	11,412	969	7,899
Mar. 20	6,000	800	8,000
Wk.	40,632	4,485	36,101
Wk. ago	40,941	4,219	31,853
1946	30,490	3,233	14,834
1945	47,858	3,611	41,677

*Including 650 cattle, 1,129 calves,
14,437 hogs and 720 sheep direct to
packers.

SHIPMENTS

Cattle	Calves	Hogs	Sheep
Mar. 14	874	7	1,011
Mar. 15
Mar. 17	5,036	49	201
Mar. 18	2,877	44	130
Mar. 19	4,225	...	1,522
Mar. 20	3,000	100	500
Wk.	15,198	196	831
Wk. ago	14,762	341	1,836
1946	23,837	997	4,995
1945	19,467	539	4,082

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Mar. 20, 1947:

Week ended	Prev. week
Mar. 20	22,152
Packers' purch.	1,842
Shippers' purch.	2,096
Total	23,694

MARCH RECEIPTS

1947	1946
Cattle	129,774
Calves	14,601
Hogs	134,685
Sheep	48,915

MARCH SHIPMENTS

1947	1946
Cattle	48,637
Hogs	6,836
Sheep	17,293

PACIFIC COAST LIVESTOCK

Receipts for five days ended March 14:

Cattle	Calves	Hogs	Sheep
Los Angeles	7,100	1,125	1,300
San Francisco	825	50	1,000
Portland	2,225	350	975

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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production and Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Mar. 15, 1947..	13,905	2,717	3,091
	Week previous	2,922	3,059	2,907
	Same week year ago	4,431	2,305	577
COWS, carcass	Week ending Mar. 15, 1947..	3,558	1,968	1,827
	Week previous	2,181	1,888	2,116
	Same week year ago	2,263	2,478	674
BULLS, carcass	Week ending Mar. 15, 1947..	502	9	4
	Week previous	15	31	7
	Same week year ago	193	19	89
VEAL, carcass	Week ending Mar. 15, 1947..	24,876	1,893	983
	Week previous	1,561	1,544	1,499
	Same week year ago	12,232	699	850
LAMB, carcass	Week ending Mar. 15, 1947..	47,571	5,256	12,222
	Week previous	10,532	11,661	11,512
	Same week year ago	46,875	12,423	18,767
MUTTON, carcass	Week ending Mar. 15, 1947..	2,600	335	50
	Week previous	2,191	1,133	110
	Same week year ago	3,463	112	870
PORK CUTS, lbs.	Week ending Mar. 15, 1947..	2,850,625	776,345	819,709
	Week previous	1,051,459	1,374,415	652,320
	Same week year ago	950,849	408,118	82,098
BEEF CUTS, lbs.	Week ending Mar. 15, 1947..	105,910
	Week previous	386,451
	Same week year ago	348,745

LOCAL SLAUGHTERS

CATTLE, head	Week ending Mar. 15, 1947..	9,060	3,076	...
	Week previous	3,159	3,122	...
	Same week year ago	11,041	3,874	...
CALVES, head	Week ending Mar. 15, 1947..	10,370	2,820	...
	Week previous	2,090	2,221	...
	Same week year ago	7,337	2,386	...
HOGS, head	Week ending Mar. 15, 1947..	26,197	8,744	...
	Week previous	2,923	10,722	...
	Same week year ago	38,503	8,062	...
SHEEP, head	Week ending Mar. 15, 1947..	42,214	2,022	...
	Week previous	10,682	2,113	...
	Same week year ago	61,335	3,313	...

Country dressed product at New York totaled 15,526 veal, 2 hogs and 194 lambs. Previous week 7,215 veal, 3 hogs and 76 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

* Inspected slaughter of livestock at 32 centers during the week ended March 15 was down slightly from the previous week for cattle, hogs, and sheep, but showed an increase of around 10,000 head for calves.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City...	9,069	10,370	26,197	42,214
Baltimore, Philadelphia	5,208	1,915	18,572	1,165
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	13,540	6,838	39,677	8,487
Chicago, Elburna	28,074	10,136	36,987	18,429
St. Paul-Wis. Group ¹	27,365	44,033	61,458	14,098
St. Louis Area ²	15,320	8,320	43,494	8,616
Sioux City	11,927	312	19,647	9,967
Omaha	22,934	1,040	26,457	20,692
Kansas City	17,166	5,951	25,531	14,235
Iowa and So. Minn. ³	19,875	4,670	135,312	33,006
SOUTHEAST⁴				
...	4,451	2,810	23,730	...
SOUTH CENTRAL WEST⁵				
...	24,533	6,928	37,863	31,247
ROCKY MOUNTAIN⁶				
...	9,854	779	11,285	11,009
PACIFIC⁷				
...	19,103	3,914	22,749	30,794
Total	228,419	108,007	548,989	238,954
Total last week	229,823	98,410	624,372	233,115
Total last year	150,261	68,528	588,196	376,513

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended Mar. 14	1,348	475	15,296
Last week	1,642	480	18,808
Cor. week last year	665	72	10,531

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HELP WANTED

WANTED: Young man with some packing house experience preferably on sausage casings. This position is on the west coast and has possibilities for a very good future for the right man. References and detailed information on present background. W-446, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Master Mechanic

We are seeking the services of a master mechanic and engineer familiar with steam, electrical, refrigeration and mechanical maintenance for a packing plant engaged in general operations such as slaughtering, sausage, canning and inedible operations. Excellent opportunity for the right man with well established company. State experience in detail, age, family status and starting salary. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRACTICAL PLANT superintendent wanted. Experienced in slaughtering, cutting, boning, sausage manufacturing, edible and inedible operations. State age, past experience and family status. Opportunity for the man who can qualify. W-352, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent by company operating small packinghouse. Experienced in all branches—slaughtering, processing, sausage manufacturing and rendering. Must have thorough knowledge and practical experience in all departments. W-462, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Livestock buyer. Young man who knows country. Sales and terminal market cattle buying. Good opportunity with a growing progressive packer in northeastern Ohio. Write W-464, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Eastern packer desires qualified beef buyer for Sioux City market. Write stating experience and capabilities to Box W-457, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Production foreman to take charge of meat canning department in plant located in Virginia. Permanent job, good opportunity. Give full details, experience, age and salary expected. W-461, National Provisioner, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Inside packinghouse beef salesman for Chicago district. State age, experience in detail and salary desired. W-456, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working foreman for independent mid-west cattle and calf slaughtering plant, operating under federal inspection. Responsibility would be handling of men and general supervision. Applicant must have fair education and good working knowledge of all killing operations. No processing. W-491 THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: By large southwest independent packer, experienced all around cattle and calf buyer, age 30 to 40. Must be good references. W-492, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MISCELLANEOUS

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WILL LEASE small, well equipped plant especially adapted to sausage making. This business has been established 17 years and is now in operation. Building, coolers, machinery and equipment are all modern and in good condition. Applicant must have sufficient capital, experience and ability to operate plant successfully, and be able to furnish references to this effect. W-476, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Spice Company

Due to death of partner, a growing money-making spice company for sale. Strictly confidential. W-494, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Beef middles, hog bungs and beef rounds, house run or graded. Would like to sell all regular production to a good reliable concern. Write Box W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 15,000 cases 6/10 1045 or better apple gravity tomato puree. S. E. Mighton Company, Bedford, Ohio.

PLANTS WANTED & FOR SALE

Great Opportunity for Small Investor

FOR SALE: Meat market, sausage factory and delicatessen, fully equipped. Class A. Concrete two-story building, modern six room flat with large sun porch on second floor. In the heart of the business district, corner location. This business is an old and going concern and has been in one family for two generations and is showing a good profit. Property worth more than asking price. Good reason for selling. Complete, \$27,500.00. Box 654, Corning, California.

PACKINGHOUSE: 30 miles south of Pittsburgh. Going concern with a well established trade. Modern duplex home and a modern equipped 6 year old concrete block plant for beef, veal and lamb. Four coolers able to hold 250 cattle. Three 1946 trucks and four truck garage. Six separate cattle pens, capacity 700 cattle, and a 50,000 gallon water tank. Priced for quick sale. Call Pittsburgh, Penna., Churchill 8500.

Attention Packers

FOR SALE: Small meat packing plant, ideally located Colorado. Completely equipped for processing State inspection. Specially ideal climate, hunting and fishing year around. Ample livestock purchased locally to do exceptional business. Grand opportunity for man knowing this business. Must be seen to be appreciated. Owner retiring. No reasonable offer refused. W-477, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Complete meat packing plant that serves the Los Angeles market, including two beds for cattle, a sheep rack, 60 hog per hour capacity, complete rendering facilities, casing department, curing cellars, smoke houses, newly equipped sausage kitchen, laundry, lard refinery, railroad siding, paved yards, paved drained corrals. Everything in tip-top shape, a good profitable business in America's finest climate and fast growing area. W-489, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED: Want to buy or lease established going small or medium sized plant near metropolitan area. Must have killing floor for hogs and cattle, rendering. Government inspection or state. Good sausage and smoked meat business essential. Give full details. All replies treated confidential. W-490, THE NATIONAL PROVISIONER, 407 South Dearborn St., Chicago 5, Ill.

FOR SALE: Small killing plant. Fully equipped sausage factory. Lard processing and grease rendering. Northeastern Pennsylvania. Reasonable. W-451, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern rendering plant in middle west, good territory, money maker, excellent investment. Owner retiring. W-485, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SMALL PACKINGHOUSE: Beef and pork, fully equipped meat block plant, earning 30% on selling price. Lucas & Lucas, 21 Lord's Arcade, Sarasota, Florida.

EQUIPMENT WANTED & FOR SALE

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FOR SALE: 1-Oppenheimer fatback skinner; 2-stainless steel 1400 gal. jacketed, agitated, kettle; 3-stainless steel jacketed 40-gal. kettles; 1-50 gal., 2-60 gal., 1-80 gal. aluminum jacketed kettles; 70-aluminum and stainless steel 30 gal. jacketed kettles; 2-Allbright-Well 485 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-Hottmann #24 cutter and mixer. Send us your inquiries.

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FOR SALE: New, hot dipped tin pans, 17" wide, 20 1/2" long, 7" deep. Handles on ends and sides. Ready Foods Canning Corp., 1216 Story Ave., Louisville 6, Ky.

FOR SALE: Four wire mesh trucks 32"x72". Eight movable shelves 6" apart Globe cart, #161. Witt Packing Co., 527 W. 41st St., Chicago 9, Ill. Phone Boulevard 2026

WANTED: Oppenheimer Lightning Cutter. State condition and price. W-478, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletin.

Curing—Smokehouse Equipment

- 1—BACON FORMING PRESS, Tobin, pedestal type, no motor.....\$ 450.00
- 1—SLICER, Globe, 1/4 HP, NEW, used experimentally.....200.00
- 5—PICKLE PUMPS, NEW, Bronze helical gear, complete with hose, relief valves, bearings, gaskets, extra parts, (2) 1/4 HP motors—ea., \$175.00; (2) 1/2 HP motors—ea., \$180.00; (1) used 1/4 HP motor \$125.00.
- BLACK BARRELS (1 carload), as is, ea., re-coopered, each......95
- 1.10
- HAM MOLDS, Anco, with covers, (80) 11"x4 1/2"x8"; (96) 11"x6"x5 1/2"; (15) 12 1/2"x8"x5 1/2"; each.....2.00

Sausage Equipment

- 1—ROTO-CUT, size 42x18, 200# cap., with motors, very little used, complete with exception of conveyor table.....2000.00
- 1—SILENT CUTTER, Boss, #5 1/2, 15 HP motor.....550.00
- 1—CUTTER, Hercules, groove pulley, 15 HP.....325.00
- 2—CUTTER, 14 knives, 2 on each side.....125.00
- 2—MIXERS, 1000# capacity, each.....700.00
- 1—MIXER, 700# capacity.....500.00
- 1—MIXER, DOUGH, Champion, 30 deep, 30 wide, 33 dia., double arm, excellent condition.....485.00
- 1—GRINDER, Boss, meat, #256, motor.....575.00
- 1—GRINDER, O.T.R. National, #2914, model 150, 1 1/2 HP single phase.....225.00
- 1—DICER, Sterling, ID, #193, capacity 25-60 bu. per hr., 3'x9", belt driven, excel. cond.....395.00

Killing Floor and Cutting Equipment

- HOG DEHAIRERS, NEW, with 7 1/2 HP, 1200 RPM splash-proof motor, capacity 60 hogs per hr., with hand throw-out, shipment 7 to 10 days, 9 4-pt. Star.....1000.00
- 1045.00
- HOG BARRELS, (100) all galvanneal, with 2' extensions, each.....1.25
- 4—LIVER HANGING TRUCKS, Globe #126, rubber tired wheels, practically new, used a month.....Bids Requested

INDUSTRIAL FROCK, NEW, all plastic, will not crack, stiff, mildew, or dry out, not affected by temp. changes, lightweight, roomy, comfortable, stays pliable, sanitary, translucent, resistant to most acids, alkalis, blood, water, oils, grease, obtainable in three sizes, small, medium, and large, less 25%. Per doz.....117.00

Rendering and Lard Equipment

- 1—COOKER, NEW, 4x10, all steel, internal pressure, 140# hydrostatic pressure, 20 HP motor, ASME stamped, flanged steel, delivery 7 weeks.....4250.00
- 1—COOKER, 4x7, oil & waste saving, 10 HP motor, crackling pan, available 30 days.....3350.00
- 1—LARD ROLL, 3' dia. x 8' long, aluminum polished feed trough.....3350.00
- 1—LARD PRESS, hydraulic model 4-C, 4" piston, 16x18 curb, hand operated.....125.00
- 1—BONE CRUSHER, Puritan Mfg. Co.....75.00

Refrigeration Equipment

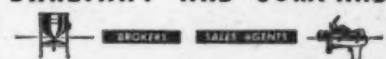
- 6—WALK-IN FREEZERS, NEW, pre-fabricated, 9'x12'10"x7'6", 6" fibre glass insulation, easy to install, 3 HP Carrier units, self-contained, each.....2300.00
- 8—SAME, 12'10"x12'10"x7'6", with one unit, each.....2600.00
- 2—SAME, 24'x12'10"x7'6", with two units, each.....4000.00
- 1—AMMONIA COMPRESSOR, Baker, with double pipe condenser & 5 HP motors.....850.00
- 1—BLOWER, Silrocco, American Blower Co., 35 H.T.E., no motor.....125.00

Miscellaneous Equipment

- 2—BOILERS, NEW, 61 HP Kewanee, 100# pressure, portable, bare, each.....2300.00
- 1—KETTLE, Jacket, 2 1/2 x 3 x 5 1/2.....150.00
- DEBONING TABLES, 10'x40'x1", sheet metal top, 1/4" angle iron, each.....50.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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Meat and Gravy

Residents of Berlin, Germany, have adopted the practise of taking their shoes to the cobbler one at a time for repairs, finding they have a better chance of getting them back than when they take both shoes at once. Too often, the cobbler reports a pair of shoes "lost" when they have really found their way into the black market. The tradesmen are always willing to refund the original purchase price to the unlucky customer, but the scarce shoes cannot be replaced at old prices.



The first porpoise to be born alive in captivity has been given the name Peggy. Her 350-lb. mother, Pudgy, gave birth in a tank at the Marineland, Fla. Marine Studios. In less than half a minute Pudgy had pushed her calf, an air-breathing mammal, up to the surface to draw her first breath, and an hour later Peggy was having her first meal.



Dental experts aren't exactly advising people to starve in order to have good teeth, but some of them admit it might help. They cite the case of 124 patients at a hospital in Alabama, all suffering from scurvy, pellagra and other starvation diseases. By the old orthodox theory their deficient diet should have ruined their teeth. But, strangely enough, they had only a third as much tooth decay as average well-fed people. Explanation of scientists: the undernourished patients had eaten very few sweets. Best recipe for good teeth advocated by some dentists: drink water containing fluorine in childhood while permanent teeth are being formed.



In London, pubs, cafes and even maiden ladies are demanding parrots with "rich" vocabularies. Recently George Palmer, bird shopkeeper, put up a sign offering to buy parrots on the basis of one pound per each perfected cuss word up to 50.



The shortage of fats has become so critical in Mexico that many sections of that country are reported using soap as currency.

✓ TIME TO CHECK YOUR SALT!

	YES	NO	DONT KNOW
Are you using the right grade?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-7.

DIAMOND CRYSTAL SALT DIVISION GENERAL FOODS CORPORATION
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